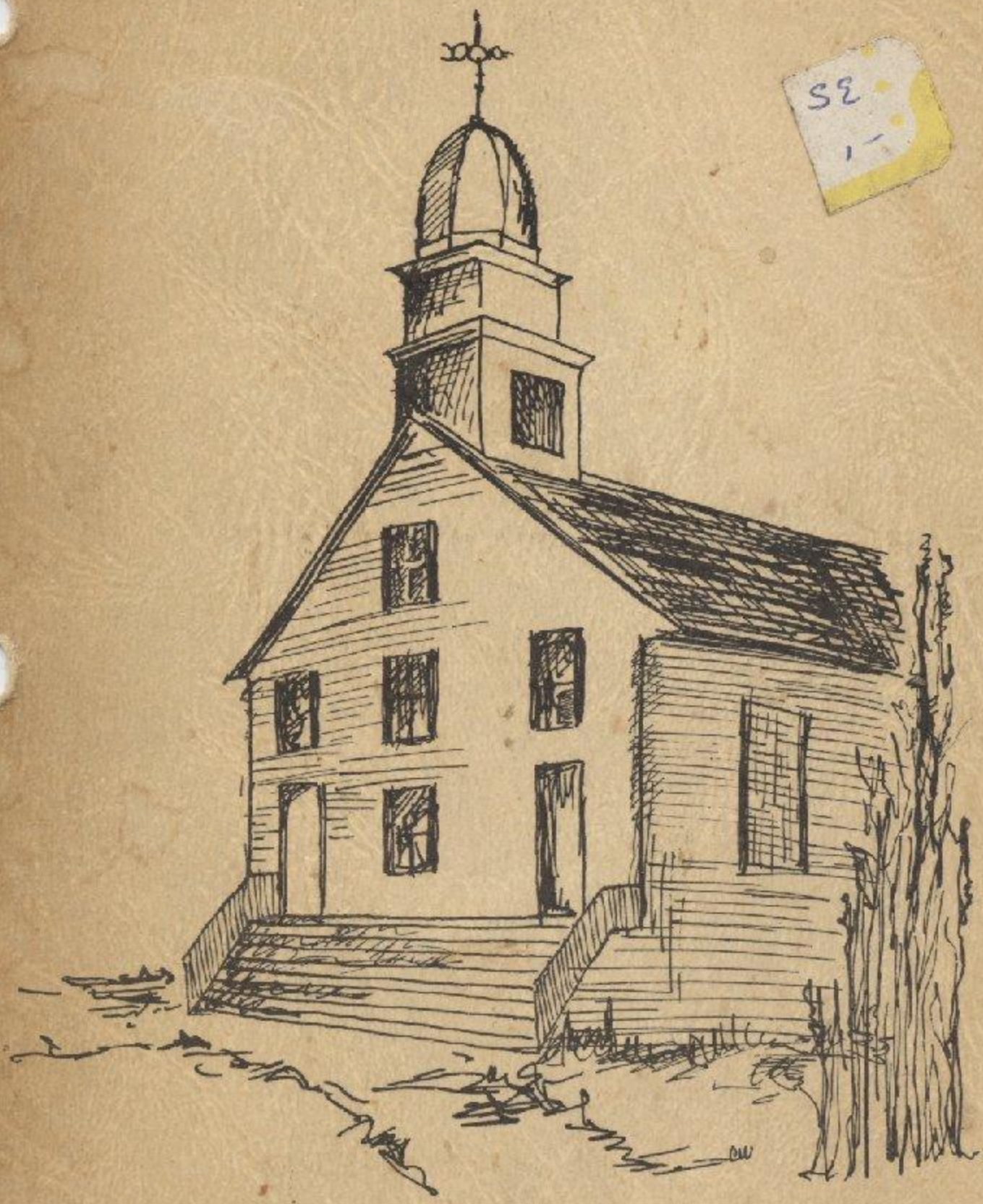
COUNTRY RECIPES



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WOMEN'S FELLOWSHIP OF THE HANOVER CENTER CHURCH

C O U N T R Y R E C I P E S

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Women's Fellowship

1961

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Mrs. Gabriel Elder, Treasurer
Etna, New Hampshire

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To our husbands and families who are most patient during all of our activities; who serve unfailingly as errand boys, baby sitters, and consultants; who never complain of getting their own meals or a very late meal on the day of a rummage sale, bake sale, etc. For this great service already rendered and many more occasions to come, we dedicate this book.

RECIPE FOR A HAPPY HOME

To a half cup of friendship
Add a cup of thoughtfulness
Cream together with a pinch of tenderness
Very lightly beaten with a cup of faith,
One of hope and one of charity.

Be sure and add a spoonful each of
Gaiety that sings and also the
Ability to laugh at little things
Moisten with sudden tears of
Heartfelt sympathy
Bake in a good natured oven
And serve repeatedly.

TO PRESERVE A HUSBAND!

Be careful in your selection. Do not choose too young, and take only such varieties as have been reared in a good moral atmosphere. When once decided upon and selected, let that part remain forever settled and give your entire thought to preparation for domestic use. Some insist in keeping them in a pickle while others are constantly getting them into hot water. Even poor varieties may be made sweet, tender and good by garnishing them with patience, well sweetened with smiles and flavored with kisses. Then wrap well in a mantle of charity. Keep warm with a steady fire of constant devotion and milk of human kindness. When thus prepared, they will keep for years. We hope this gets desired results, which is to help women who have 'em to keep 'em and those who don't have 'em to get them and keep 'em well preserved.

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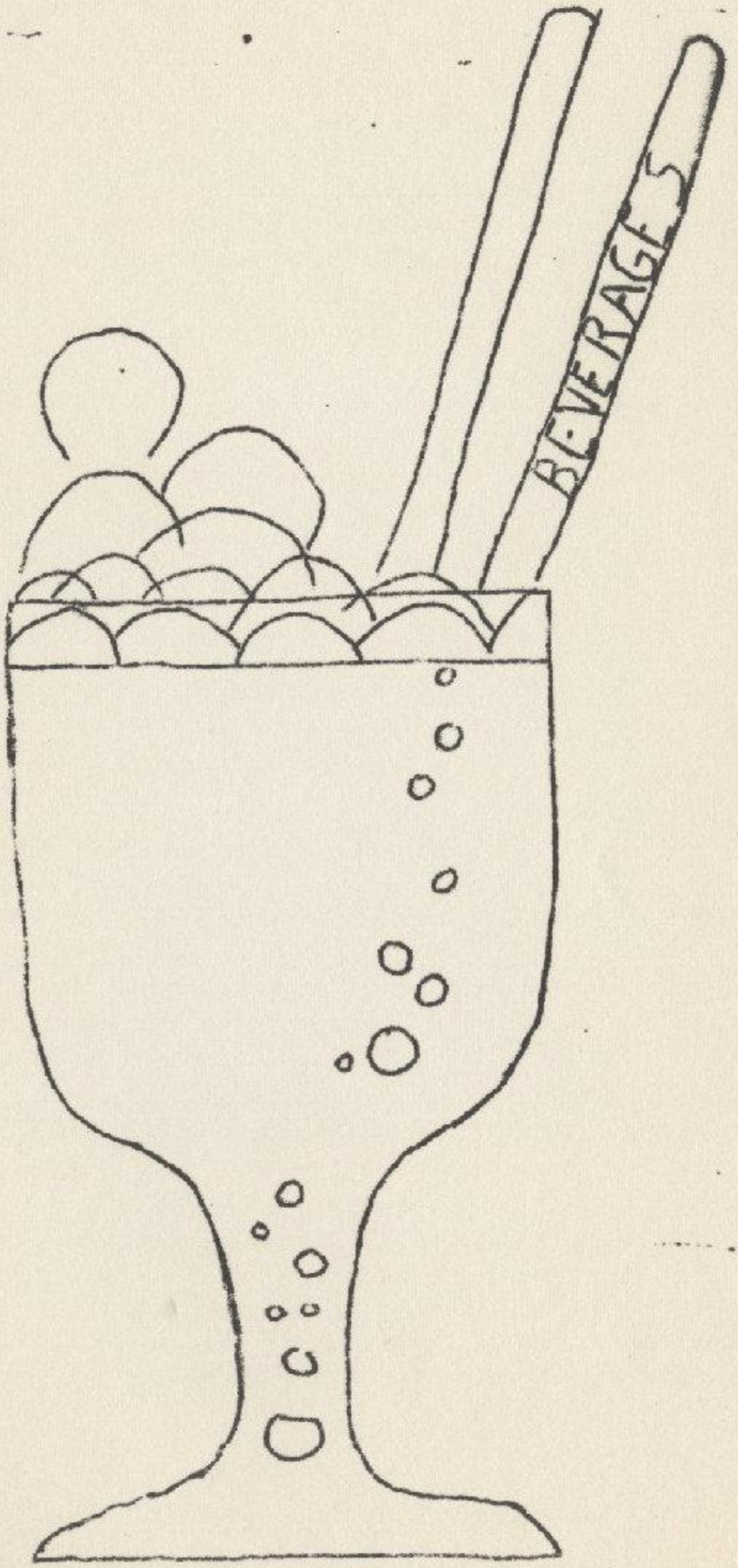
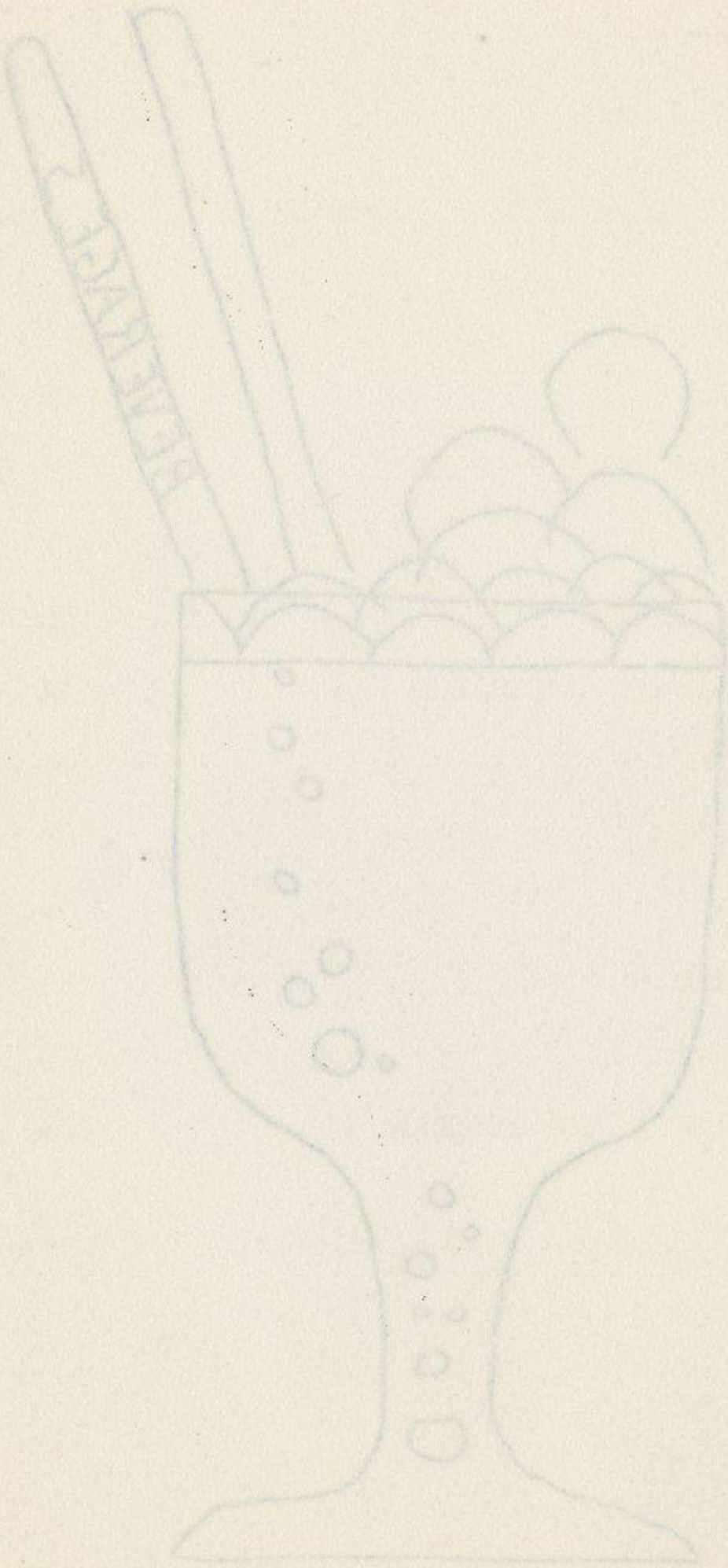

BEVERAGE



RUSSIAN TEA
Ellen Whittall Rose

Juice of 4 lemons } Let stand over 1 lb. sugar
Juice of 2 oranges } for 2 hours.

Make tea with 2 tbsp. tea and 1 gallon water. Add sugar and fruit juice with 1 tbsp. whole cloves. This can be made ahead as standing only richens it. Serve hot or cold.

CRANBERRY COCKTAIL
Helen Hoyt Smith

2 cups cranberries
2 cups water

Boil until skins crack and sieve. Add 1½ cups sugar and stir well. Cool. Add juice of 2 oranges and 2 lemons. Chill and add 1 qt. ginger ale before serving.

ICED TEA
Mildred Derby Hoyt

6 tea bags or 6 tsp. tea. Draw 5 min. in a cup or two of boiling water. Strain into gallon jar. Add ½ cup sugar. Dissolve and cool, then add 1 large can frozen lemonade and fill jar with cold water. Stir.

POWER COCKTAIL
Mildred Derby Hoyt

1 glass fruit juice
1 package gelatine

Mix and drink before it sets for that all gone feeling at 4 p.m. (If you don't like the lumps, dissolve gelatine in ¼ cup water and melt over boiling water, then add juice--or bouillon cube and hot water.) Especially recommended for nursing mothers.

RHUBARB PUNCH (For fifty)
Mildred Derby Hoyt

6 lbs. rhubarb
2 qts. water
4 cups sugar
2 cups pineapple juice
2 cups lemon juice
6 qts. water
2 cups orange juice

Boil cut up rhubarb in the 2 qts. water. Strain (should be about 4 qts. juice). Add sugar and stir to dissolve. Chill. Add juices and water when ready to serve. Variations can be worked out with any fruit in season. Especially good with raspberry juice. Or Koolade can be used to advantage. Rhubarb juice can be canned hot for winter use.

BAPTIST EGG-NOG
Mrs. Esther (Dana) Christy

6 eggs
¼ tsp. each cinnamon and cloves
2 qts. chilled orange juice (2 cans)
1 qt. hard frozen ice cream or orange sherbet
½ cup lemon juice
1 qt. ginger ale

Beat eggs, add sugar and spices. Cut ice cream or sherbet into cubes and put into punch bowl. Pour egg mixture over and add ginger ale. Stir lightly. Serve in punch cups sprinkling each with nutmeg before serving. Serves 20-25.

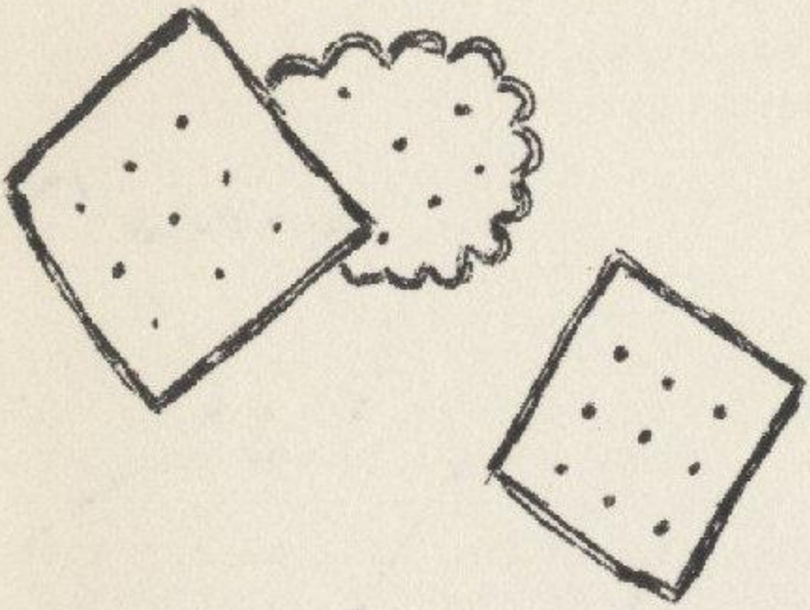
SPRING TONIC FOR HUMANS (After a long winter)

1 cup molasses
1 tsp. cream of tartar
2 tsp. dry sulphur

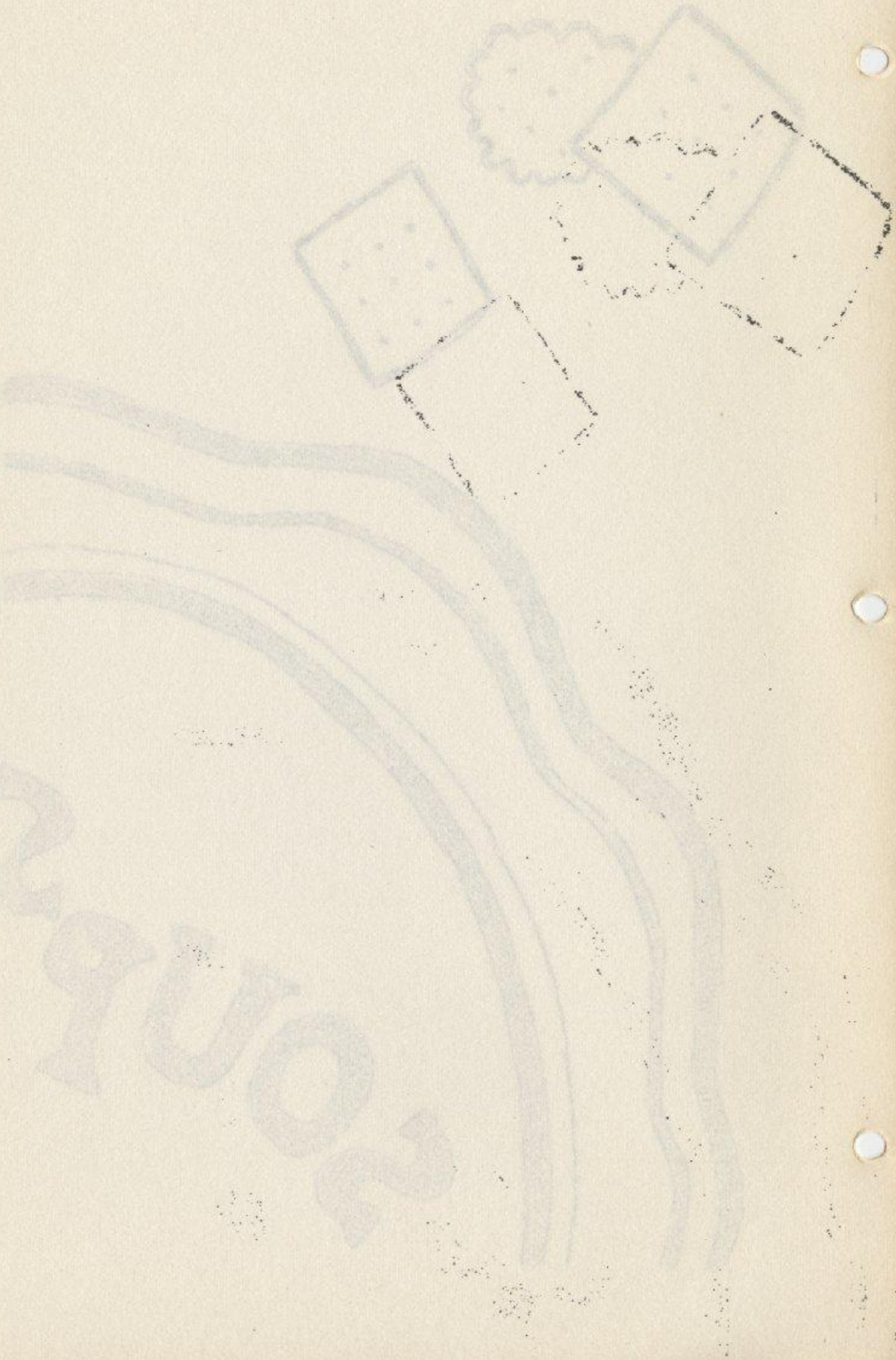
Stir well. Take 1 tbsp. each morning for 3. Skip 3. Take 3 more mornings until 9 doses are taken. Good for the disposition.

* * *

Leftover coffee can be frozen in ice cube trays and used for iced coffee.



SOUPS



HAMBURG SOUP
Helen L. Heath

3 tbsp. butter
1 med. onion, chopped
3 cans consomme
4 medium carrots
Parsley
10 pepper corns
½ lb. hamburg
3 cups canned tomatoes
2 soup cans water
1 bay leaf
4 celery tops
1 tbsp. salt
½ tsp. thyme

Melt fat and cook onion until limp. Add beef, stir until it loses its red look. Add tomatoes, consomme, water. Cut carrots and celery in one inch pieces. Add vegetables, bayleaf, thyme. Cover and simmer very slowly 45 min. Serve plain or with croutons and grated cheese. Serves 6. Comment: Makes full dinner with salad and garlic bread. Freezes well.

MINESTRONE (Italian Soup)
Elsie Wendlandt

2 oz. salt pork cubed
¼ lb. ground beef
1 small onion
2 carrots, cubed
1 qt. water
1 cup canned kidney beans
1 clove garlic, minced
1/8 tsp. pepper
2 beef bouillon cubes
½ small cabbage, chopped
1 stalk celery
2 tomatoes, cubed
1 cup peas
½ cup uncooked rice
1½ tsp. salt
2 tbsp. grated Parmesan cheese

Brown salt pork and beef. Add vegetables and weasonings and bouillion cubes dissolved in hot water. Cover and bring to boil. Simmer until vegetables are tender. Sprinkle with grated cheese. Serve hot. Makes 2 quarts.

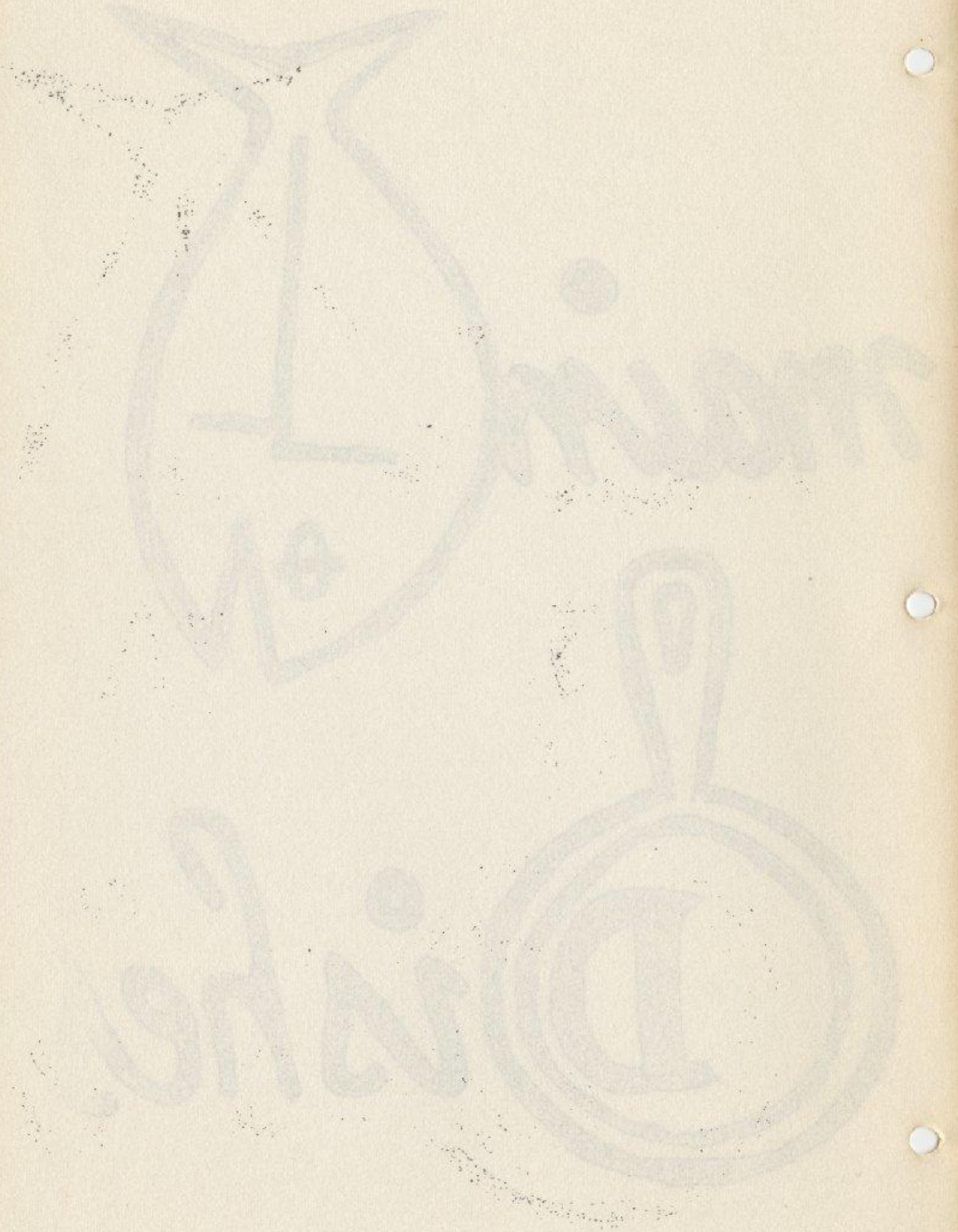
* * *

Corn Cutting Stand: Here is a safe and speedy way to cut corn from the cob. Place one end firmly in the tube of an upturned angel-cake pan and slice down the ear with a sharp knife. Kernals will collect in the bottom of the pan.

WEIGHTS AND MEASURES

3 teaspoons	=	1 tablespoon
2 tablespoons	=	1 liquid ounce
4 tablespoons	=	¼ cup
5⅓ tablespoons	=	⅓ cup
16 tablespoons	=	1 cup
1 cup	=	8 ounces
2 cups	=	1 pint
4 cups	=	1 quart
8 quarts	=	1 peck
4 pecks	=	1 bushel
2 tablespoons fat	=	1 ounce
½ lb. butter or fat	=	1 cup
1 lb. water or milk	=	1 pint
1 lb. granulated sugar	=	2 cups
1 lb. brown sugar	=	3 cups
1 lb. confectioners sugar	=	3½ cups
1 lb. rice	=	2 cups
1 lb. flour	=	About 4 cups
1 lb. pitted dates	=	2 cups
1 lb. cheese	=	5 cups, grated
1 sq. bitter chocolate	=	1 ounce
1 package cream cheese	=	3 ounces or 6 tablespoons
1 cup chopped nutmeats	=	¼ pound
16 marshmallows	=	¼ pound
1 cup egg whites	=	8-12 egg whites
½ pint heavy cream	=	1 cup, whipped
No. 1 can	=	1½-2 cups
No. 2 can	=	2¼-2½ cups
No. 2½ can	=	3¼-3½ cups
No. 3 can	=	4 cups
No. 10 can	=	12-13 cups

main
Dishes



CORN RAREBIT
Bertha LaBombard

Melt 2 tbsp. butter and ½ cup cheese. Add 1 cup corn, ¼ tsp. mustard and a little paprika. When cheese is melted, add ½ cup milk and beaten egg. Cook over hot water until thickened.

CHEESE SPOON BREAD
Aletha Whittall

1 cup corn meal
1 tsp. salt
½ tsp. dry mustard
3 cups scalded milk
1 cup grated Am. cheese
6 eggs beaten
⅛ tsp. pepper

Mix corn meal, salt, mustard and pepper. Add to scalded milk and cook, stirring constantly, until thickened. Add cheese and cook until cheese melts. Add to beaten eggs and blend thoroughly. Pour into buttered baking dish and bake at 350° about 45 minutes or until puffy and browned.

YEAST PIZZA
Carol Fogg

Heat oven to 425° (hot). Dissolve ½ pkg. active dry yeast in ¾ cup of warm water (not hot). Add 1¼ cup Bisquick and beat. Knead 20 times on surface dusted with Bisquick. Roll paper-thin. Put on ungreased baking sheet. Mix together 2 tbsp. chopped onion, ½ tsp. chopped garlic, 1 cup tomato sauce, salt, pepper and spread on dough. Top with cheese, oregano, and a sprinkle of olive oil. Gake 15 to 20 minutes.

* * *

When cream will not whip, add the white of an egg, both being chilled to same temperature. It will then whip quite readily.

WELSH RAREBIT
Kathryn C. Northway

1 cup mild cheese (strong if desired)
1 cup milk
1 tbsp. butter
½ can condensed tomato soup
1 egg beaten whole
1 tbsp. flour
¼ tsp. dry mustard
Dash cayenne pepper
Salt to taste

Melt in top of double boiler--cheese, milk, butter. Add tomato soup and egg. Make paste of flour and mustard and stir in above to thicken. Add salt and cayenne.

CHEESE PUFF
Mildred Derby Hoyt

Fit as many cheese snadwiches as you wish into a glass cake pan or casserole. Beat an egg with a pint of milk and 1 tsp. each of salt and dry mustard. Pour the liquid over the sandwiches. They should be well soaked. Use more milk and egg if necessary to fill the dish. Let stand in refrigerator at least an hour to get very cold. Bake slowly, at 325°, about two hours--until the bread is nicely browned on top and the custard tests done.

RING OF PLENTY
Connie Elder

Boil and drain 8 oz. macaroni. Add 2 cups hot milk, 4 tbsp. butter, 2 cups nippy cheese (½ lb.) 2 cups soft bread crumbs, 2 eggs well beaten, 2 tbsp. each, minced parsley, onion and chopped pimento, 2 tsp. salt and ¼ tsp. pepper. Pour into well greased 10" mold. Set in pan of water 1" deep. Bake 35 minutes or until set at 350°. Unmould on hot platter. Fill center with creamed seafood, chicken or vegetable if you wish. Serves 6-8.

LAZY MAN'S SCARONI

John Whittall

1 #2 can tomatoes
1 can (6 oz.) tomato paste
½ lb. sharp cheddar cheese
1 tsp. dry mustard
¼ tsp. cayenne
2 cups uncooked macaroni
Grated cheddar cheese
Bacon fat
Salt to taste
1½ tsp. onion salt

Grease a 2 qt. casserole with bacon fat, pour in tomatoes, tomato paste and water. Break up tomatoes. Stir in onion salt, mustard, salt and cayenne. Cut cheese into very small pieces and stir it in. Add macaroni and stir in well so all macaroni is under liquid. Cover liberally with grated cheese, cover and bake 40 minutes at 350°. Uncover and bake 20 minutes longer to brown top.

CHEESE SOUFFLE

Connie Elder

Make thick white sauce with 4 tbsp. butter, 4 tbsp. flour and 1 cup milk. Add ¼ tsp. mustard, dash of cayenne pepper and ½ tsp. salt. Stir into hot white sauce, 1 cup shredded cheese, (¼ lb.) Remove from heat and stir in 3 egg yolks well beaten. Beat the egg whites and ¼ tsp. cream of tartar until stiff. Fold in the cheese mixture. Pour into ungreased casserole. Make groove 1" from edge. Set in pan of water and bake until puffed and golden brown (350° for 50-60 min.). Serve hot.

RICE AND CHEESE CASSEROLE

Marion E. Guyer

2 cups cooked rice
2 eggs, slightly beaten
1 pkg. Am. cheese melted into milk
1 cup milk
½ tsp. salt
1 can pimento, drained and chopped

Drain rice well. Combine all ingredients and pour into a 1½ qt. casserole. Bake at 350° for 25 min.

MACARONI AND CHEESE

Connie Elder

Cook until tender 1 small onion, and 2 cups macaroni in two quarts of boiling water. Stir often. Drain. Add 2 heaping cups diced cheese, ½ tsp. dry mustard, 1 tsp. salt and a little pepper. Stir and put into casserole. Add enough warm milk to cover. Sprinkle with paprika. Bake 1½ hours at 350°.

CLAM FRITTERS

Kathryn C. Northway

2 cups minced clams (2 cans)
1 cup bread crumbs
1 tsp. salt
2 eggs
3 tbsp. cream
2 tbsp. flour
¼ tsp. pepper

Combine ingredients in order given. Fry in deep fat until golden brown by spoonfuls or drop by spoonfuls in well-greased frying pan. Brown on both sides.

CALIFORNIA CHICKEN PIE

Lillian LaBombard

1 can tuna fish
5 diced carrots
5 diced potatoes
1 large onion, chopped
1½ tbsp. butter
¼ cup flour
1 pint milk

Boil all vegetables together and cook until tender. Make white sauce with the milk, flour and butter. Now add tuna fish and all vegetables to the white sauce and mix well. If mixture seems too thick, add more milk. Put in casserole cover with biscuits and bake in hot oven.

* * *

A pinch of soda stirred into milk that is to be boiled will keep it from curdling.

TUNA FISH PIE--CHEESE ROLL CRUST

Sheila Conrad

½ sliced green pepper
3 tbsp. butter
½ tsp. salt
1 can tuna fish
1 small onion chopped
6 tbsp. flour
3 cups milk
1 tbsp. lemon juice

Melt butter, add green pepper and onions. Cook until soft. Add flour and stir until well blended. Add salt, then milk, slowly, stirring constantly until thick and smooth. Bring to boil and boil 2 minutes. Add remaining ingredients. Pour into baking dish. Top with cheese rolls. Stir up baking powder biscuits (or use bisquick). Roll out in rectangle. Sprinkle with grated cheese (or use parmesan) and chopped pimento (if desired). Roll like jelly roll and cut in slices. Place on top of mixture. Bake in hot oven until biscuits are done. Serves 6 generously.

FISH CAKES

Kathryn C. Northway

1 pkg. shredded cod fish
4 or 5 cold boiled potatoes
2 egg yolks
2 stiffly beaten egg whites
Salt and pepper to taste

Rinse fish in strainer under cold water. Add potatoes chopped fine or mashed. Add egg yolks. Mis together and season to taste. Fold in egg whites. Drop by spoonful into deep fat and fry until golden brown.

* * *

If you fry eggs, when they are nearly done, add a little water to the pan and cover immediately. The top will cook prettily in the steam.

SAVORY TUNA LOAF
Edith L. Sausville

3 cans tuna fish
¼ tsp. tabasco
2/3 cup evaporated milk
2 cups soft bread crumbs
1 egg, well beaten
1 tbsp. minced parsley
2 tbsp. minced onion
½ tsp. salt

Turn tuna into mixing bowl. Add tabasco, milk and bread crumbs. Blend well with a fork. Add egg and remaining ingredients. Mix well. Turn into a foil lined loaf pan. Bake in moderate oven (375°), 40 minutes or until center is firm. Serve with parsley sauce, if desired.

SCALLOPED OYSTERS
Kathryn C. Northway

1 pint whole oysters
1 cup cracker crumbs
1 cup milk
1 egg, slightly beaten
1 tbsp. butter
Salt and pepper to taste

Gently mix ingredients and put in a buttered baking dish. Sprinkle top with more crumbs and pour melted butter over crumbs. Bake in 350°-375° oven about one hour.

PICKLED SHRIMP
Aletha Whittall

3 lbs. large shrimp, cooked and peeled
2 small onions, sliced thin
2 tsp. salt
2 tsp. dry mustard
¼ tsp. thyme
½ cup olive oil
3 large cloves of garlic, slightly crushed
6 tbsp. wine vinegar

Cut shrimp in half lengthwise. Combine with onion rings. Mix remaining ingredients thoroughly, pour over shrimp and onions. Marinate at least 2 hours, preferably overnight.

PORK SHOULDER POT ROAST

Aletha Whittall

Have a fresh pork shoulder (6 lbs.) boned and tied. Save bones. Brush with salad oil. Mix the following seasonings and rub on meat: 2 tsp. salt, 1 tsp. pepper, ¼ tsp. oregano, ¼ tsp. fennel, ¼ tsp. thyme. Dredge with flour, rubbing in well. Heat 2 tbsp. fat in Dutch oven. Brown meat evenly on all sides; add bones. Add ¾ cup chicken broth, 1 cup sweet cider and, if desired, ⅓ cup white wine; otherwise ⅓ cup additional cider. Add 2 cloves garlic, minced, and ½ tsp. nutmeg. Cover tightly, simmer 2½ hours or until tender, turning occasionally. Remove meat and keep warm. Remove bones, skim fat from broth. Thicken with a little flour and water. Stir in 1 cup sour cream.

DELICIOUS CHUCK ROAST

Arlene Fellows

Place in a shallow pan, a piece of foil large enough to cover the roast. Then place roast in center of foil. Sprinkle one pkg. Lipton onion soup over top of roast. Spread the contents of one can of mushroom soup over the top also. Bring foil up over the roast and seal it. Bake in a 325° oven allowing 30 minutes for every pound of meat. No pan to wash!!!

NEW ENGLAND STEW

Connie Elder

2 lbs. stew beef or pot roast browned in flour. Add 2 large onions. Cover with water. Cook 2 hours. Add 4 good sized potatoes diced and 6 carrots sliced thick. Cook ½ hour more or until vegetables are tender. Add 1 can tomatoes and heat until very hot. Serve with dumplings or hot biscuits.

HAMBURG AND SPINACH CASSEROLE

Babs Nutt

Cook 6 oz. thin noodles in salt water with one onion. Drain. Add 1 lb. cooked hamburg, 1 green pepper, one small package frozen spinach, 1 can mushroom soup, one soup can of milk and salt and pepper to taste. Put in baking dish. Bake at 375° for 45 minutes. Serves 4.

MEAT-BALL SKILLET DINNER

Aletha Whittall

1 7 oz. package spaghetti
1 lb. ground beef
2 tbsp. fat
½ cup chopped onion
1 cup evaporated milk
1 clove garlic, minced
½ tsp. salt
1½ tbsp. vinegar
1 can condensed mushroom soup
1 can condensed tomato soup
1 tbsp. Worcestershire
Dash of tabasco

Cook spaghetti as directed until tender. Form beef into 1 inch balls; roll in flour. Brown in hot fat. Add onion and garlic; cook until golden. Combine milk and vinegar; mix with soups, spaghetti and seasonings; pour over meatballs. Cover and simmer very slowly 1 hour stirring occasionally. Serves 6.

MUSHROOM MEATBALLS

Marjorie T. Scott

Mix together:
1 can condensed mushroom soup and ½ cup water.
Mix together:
¼ cup of above mixture
1 lb. hamburg
½ cup bread crumbs
2 tbsp. minced onion
1 egg beaten
¼ tsp. salt

Form into 12 meatballs and brown in 2 tbsp. fat. Pour rest of soup mixture over the meatballs and heat. Serve with rice or mashed potatoes.

SCALLOPED POTATOES WITH HAM

Edith L. Sausville

4 cups sliced, raw potatoes
¼ cup minced onion
1 tbsp. flour
1 tsp. salt
½ tsp. pepper
1 slice ham, ½ inch thick (about 1 lb.)
1½ cups milk

Arrange one thick layer of potatoes in bottom of 1½ quart greased casserole. Sprinkle with half the onion, flour, salt and pepper. Cut ham in two. Place half on top of potatoes. Repeat with rest of potatoes, onion, flour, salt and pepper. Top with other piece of ham. Pour milk over all. Cover and bake in moderate oven 325° about 45 minutes. Uncover and bake half an hour longer or until potatoes are brown and tender.

BAKED RABBIT

Aletha Whittall

2 tbsp. butter
1 tsp. Worcestershire
1 tsp. salt
1 rabbit, cut up (1½ - 2 lb.)
Dash of pepper
1 small onion, sliced
2 cups cold water or 1 cup water and 1 cup red wine

Combine butter, Worcestershire, salt, pepper, onion and ¼ cup of water in a 1½ qt. casserole. Add rabbit and bake uncovered at 400° for 45 minutes, basting occasionally. Add remaining water and cook covered for one hour or until tender. Thicken broth with a flour and water paste. Serves 3 or 4.

* * *

To keep potatoes or macaroni products from boiling over while cooking, put a tablespoon of margarine in the water.

MACARONI AND SAUSAGE CASSEROLE
Elsie Wendlandt

1 lb. bulk pork sausage
1 cup chopped onion
½ lb. macaroni
1 can condensed cream of celery soup
2/3 cup milk
3 slightly beaten eggs
½ lb. sharp American cheese--shredded

Cook meat and onions until lightly browned. Place in bottom of ungreased 8 x 8 x 2 baking dish. Cook macaroni, drain. Place on top of meat. Combine soup and milk; heat. Slowly stir into eggs. Add cheese; pour over macaroni. Mix 2 cups crushed corn flakes with 1 tbsp. melted butter. Arrange on top of casserole. Bake at 350° for 40-45 minutes. Serves 6.

SAUSAGE LOAVES
Edith L. Sausville

1 lb. bulk pork sausage
¾ cup milk
1½ cups dry bread crumbs
2 tsp. minced onion
2 tbsp. horse radish
2 tsp. prepared mustard
1 egg beaten
2 tbsp. ketchup

Combine ingredients. Mix well. Pack in muffin cups. Bate 1½ hours in moderate oven, 350°. Serves about 6.

HAWAIIAN HAM
Louise Keene

½ cup brown sugar
2 tbsp. cornstarch
½ tsp. salt
⅓ cup vinegar
1 cup pineapple juice
1 tbsp. soy sauce

Cook until thick and clear, stirring constantly. Place 2 lb. cubed smoked ham in casserole. Add ½ cup sliced onion, 1 cup green pepper strips and 1 #2 can pineapple chunks. Pour sauce over ham. Bake at 350° for 1½ hours. Serves six. Boiled rice goes well with this.

NEW ENGLAND GOULASH
Mildred Derby Hoyt

Put 1 lb. stew beef cubes or chunks of hamburg into large casserole. Fill up with sliced raw potatoes and onions in layers. Sprinkle with 2 tsp. paprika, 1 tsp. salt and some black pepper. Pour ½ cup ketchup and enough canned tomatoes over the top so you can just see the liquid (tomato soup may be used). Cover and bake at least two hours. Celery and peppers may be added if desired. Freezes well.

CHICKEN RICE RING WITH MUSHROOM SAUCE
Kathryn C. Northway

1 cup diced, cooked chicken
2 cups cooked rice
1 cup dry bread crumbs
1 tsp. salt
½ tsp. paprika
4 eggs, well beaten
¼ cup chopped pimento
¼ cup butter or margarine, melted
2½ cups milk or chicken stock or half and half

Combine ingredients in order given. Turn into greased 1½ quart ring mold. Bake in 325° oven for one hour. Let stand for 15 minutes before unmolding onto warm platter. Serve with mushroom sauce.

TUNA FISH CASSEROLE
Helen Hart

2 cans tuna fish
½ pkg. noodles cooked in salted water
1 pimento (if desired)

Pour over this 2 cans mushroom soup. Cover with cornflake crumbs, dot with butter. Bake 20 to 25 minutes at 350°.

SECKELY GOULASH (Hungarian)
Elsie Wendlandt

2 lb. boneless pork or veal shoulder
6 medium onions, chopped
1 clove garlic, minced
1 tbsp. salt
4 tsp. paprika
1 can (1 lb. 11 oz.) sauerkraut, drained
2 pt. commercial sour cream

Trim fat from meat; cut into 3 inch cubes. In heavy kettle, combine meat, onions, garlic and salt. Brown lightly. Add water and paprika and sauerkraut. Simmer for one hour or until tender. Add sour cream. Do not boil after cream is added. Keep on low heat until ready to serve. Very good with dumplings or parsley-buttered potatoes.

FLORIDA FRIED CHICKEN
Mildred Derby Hoyt

½ cup each, flour, dried skim milk and cracker crumbs. 1 tsp. salt, 1 tsp. baking powder. Put this all into plastic bag and roll until the crackers are as fine as the flour. Reserve about half the mixture. Shake cut-up frying chicken in bag. Dip in 1 egg beaten well and return to bag and shake again with reserved mix. Fry in deep fat, drain on paper towels. A few pieces may be done at a time and then kept hot in oven. This amount is enough for 6 pieces. The birds will like the crumbs left in bag.

'MAGGIE'S RECIPE FOR WILD DUCK
Aletha Whittall

Salt and pepper inside of duck well. Place in each duck, 2 onions with some bacon drippings. Rub outside of ducks with bacon drippings and put strip of bacon over each. Place ducks in roaster in bed of chopped cabbage, making a nest for each one. Roast at 325° for 3 hours.

MEAT LOAF

Edna Rennie

1 can Franco-American Beef Gravy
2 lbs. ground beef
¼ cup minced onion
4 slices dried bread crumbled fine
1 egg slightly beaten
1 tsp. salt
Dash of pepper
2 tbsp. chopped parsley
1 tbsp. worcestershire sauce

Mix together and bake one hour at 350°.

A HINT

Mildred Derby Hoyt

Everyone has her favorite recipe for meat loaf but this trick I learned in Florida. To your favorite recipe, add one tsp. baking powder. It will make it lighter and less soggy.

STUFFED CABBAGE ROLLS

Helen Lihatsh

1 head cabbage
1½ lb. ground beef
1 grated onion
2 sliced onions
½ tsp. salt
1 cup cooked rice
2 cans tomato sauce
1 tbsp. sugar
Juice of one lemon

Cut cone shaped piece out of core of cabbage, Set cabbage in kettle of boiling water. Simmer for 15 minutes. Remove wilted leaves, simmer again and remove leaves as wilted. Combine meat, grated onion, salt and rice. Place heaping spoonful on each cabbage leaf, wrap leaf around filling. Put sliced onions in baking pan, place cabbage rolls on onions. Mix tomato, sugar and lemon and pour over rolls. Bake at least an hour--2 hours very slowly is better.

LIVER LOAF
Edith L. Sausville

1 lb. liver
1 cup bread crumbs
2 tbsp. tomato catsup
¼ lb. ground fresh pork
2 tbsp. lemon juice
3 tbsp. onion
1 egg, well beaten
1 tsp. salt
¼ tsp. pepper & paprika
¼ cup water

Simmer liver in boiling, salted water for 15 min. Drain, skim it and put through food chopper. Combine with other ingredients. Mix well. Pack in greased loaf pan. Bake in moderate oven, 350° for 40 minutes. This makes around 20 slices 1/8 inch thick. Serve hot or cold. Excellent for sandwiches.

PORK MEAT BALLS
Lillian LaBombard

1¼ lbs. ground pork (lean)
1½ tsp. salt
¼ tsp. cloves
½ tsp. pepper
4 tsp. cinnamon
1 med. onion cut fine

Mix all ingredients well and form into balls, roll in flour and cover with water. Cook until done and make gravy in liquid.

TOAD-IN-THE-HOLE

1 lb. link sausages
1 cup flour
1 tsp. baking powder
½ tsp. salt
2 eggs
¾ cup milk
¼ cup water

Prick sausages with fork. Place in baking pan. Bake in hot oven (400°) about 8 minutes or until fat runs out and pan is hot. Mix dry ingredients. Beat eggs, milk and water. Add to dry ingredients, beat until bubbles rise. Pour over sausages and bake 30 to 35 minutes longer or until batter is light brown and puffed. Serves 4.

CHINESE PIE
Helen Hart

1 lb. hamburg
Instant potato for four
1 tsp. pepper
1 can cream-style corn
1 tsp. salt
1 tsp. celery salt
½ tsp. garlic salt

Place raw hamburg in casserole. Pour over it the creamed corn, then the hot seasoned mashed potatoes. Bake in 350° oven for 30-35 minutes until golden brown or until hamburg is done. Can precook meat if in a hurry. Serves 4-5.

PORK CHOP CASSEROLE
Connie Elder

6 pork chops
2 tbsp. butter or other fat
1 qt. sliced potatoes
½ cup chopped onion
1 tsp. dry mustard
2 tsp. salt
½ tsp. pepper
1 #2 can tomatoes

Melt fat in large skillet and lightly brown onions. Push onions aside and brown pork chops after rubbing them with mustard. Arrange potatoes in with the chops. Add seasoning and tomatoes. Cover and cook over low heat 1 hour or until chops are tender.

VEAL PAPRIKA
Louise Keene

Roll 3 lb. boneless stew veal in flour. Cut in ½ inch pieces. When brown, add 1 cup sliced onions, 1 lb. sliced mushrooms. Cook 15 minutes. Dissolve 3 bouillon cubes in 1½ cups water, add 1½ tsp. salt, ½ tsp. pepper, 2 tbsp. paprika. Put in 2½ qt. casserole, cover and bake 2½ hours at 350°. Just before serving spread top with 1 cup sour cream. This is best cooked a day ahead, adding cream and chopped parsley just before serving. Serve with wide noodles.

HOMEMADE SAUSAGE

Florence Lacoss

For each pound of ground pork, add 1 tsp. black pepper, 1 tsp. sage, 1 tsp. ginger, 1 dessert spoon salt. Combine seasonings and mix thoroughly with meat.

ONE DISH DINNER

Connie Elder

2 Slices bacon
4 cups sliced potatoes
2 large sliced onions
1 lb. hamburg
1½ cups sliced carrots
½ tsp. salt
¼ tsp. pepper

Put slices of bacon in bottom of pot. Then hamburg either made into patties or as is. Add vegetables, salt and pepper. Simmer slowly 15 minutes. Then add 1 cup water and finish cooking with cover on until vegetables are done. The answer for a busy day dinner.

FLEMISH BEEF STEW

Matt Whittall

2 lbs. stew beef, cubed
Salt and pepper
4 slices bacon
2 medium onions, sliced
1½ tbsp. flour
2 cups consomme
1 small bayleaf
Pinch of thyme
1 clove garlic
1 tsp. vinegar
1 tbsp. sugar

Cook bacon until crisp in skillet. Break up and put in heavy casserole. Fry onions lightly and add to pot. Brown meat in remaining fat. Sprinkle flour over browned meat, stir until absorbed. Remove from fire, add consomme gradually, stirring until well blended. Add to pot with bay leaf, thyme, sugar and vinegar. Stir well, bring to boil, cover closely. Bake 1½ hours at 325°. Serves six.

SHRIMP CASSEROLE (Especially for Lent)
Edith L. Sausville

6 tbsp. butter
6 tbsp. flour
1½ tsp. salt
¼ tsp. pepper
½ tsp. celery salt
3 cups milk
½ cup grated mild cheese
2 cups small, white onions cooked
2½ cups cooked shrimp
1 cup cooked mushrooms
1 cup mashed potatoes

Make a white sauce of the first six ingredients. Cook 5 minutes after sauce first thickens. Add cheese. Make a layer of the onions in the bottom of a greased, 2 qt. casserole, then one of shrimp and mushrooms. Pour on white sauce. Add border of mashed potatoes. Bake at 350° for 20 minutes. Serves 6. Add parsley sprigs before serving.

CLAM SCALLOP #1
Kathryn C. Northway

2 cans minced clams
1½ cups cracker crumbs
1 tbsp. butter
Salt and pepper to taste
2 cups milk

Mix in bowl, clams and crumbs. Let soak to soften. Gradually add milk until good and moist. Add salt and pepper. Put in greased baking dish. Sprinkle more crumbs over top and pour melted butter over crumbs. Bake in 350°-375° oven about one hour.

CLAM SCALLOP #2
Kathryn C. Northway

2 cans minced clams
1½ cups cracker crumbs
2 egg yolks, beaten
1 tbsp. butter
¾ to 1 cup milk
Salt and pepper to taste
2 egg whites, beaten stiff

Mix in bowl, clams and crumbs. Let soak to soften. Add egg yolks and milk. Add salt and pepper. Fold in egg whites. Put in greased baking dish. Sprinkle cracker crumbs over top and pour melted butter over crumbs. Bake

COMPANY CHICKEN

Aletha Whittall

1 pkg. frozen chicken breasts
1 pkg. frozen chicken thighs
Flour, salt, pepper, shortening
½ tsp. curry powder (optional)
2 cans cream of chicken soup
1 can (4 oz.) sliced mushrooms

Sake thawed chicken parts in seasoned flour and brown thoroughly in hot shortening. Place in large casserole. Stir soup into pan in which chicken was fried. Add curry and mushrooms. Pour over chicken. Cover and bake at 350° for 1 hour. Sprinkle with chopped parsley and serve with rice steamed in consomme. Serves 4 or 5.

CHICKEN LOAF

Edith L. Sausville

Saute in 1 tbsp. butter, one 4 oz. can sliced mushrooms. Mix together and add 1½ cups soft bread crumbs, 1 cup milk, 1 cup chicken broth (well seasoned). (I sometimes use chicken soup.) Two eggs, ½ tsp. salt, ¼ tsp. paprika, ¼ cup finely cut pimento (optional), 3 cups cooked chicken cut in small pieces. Mix well. Pour into greased 9 x 5 x 3 inch loaf pan. Set pan in water (1" deep). Bake at 350° for 55 to 60 minutes. Serve hot with mushroom sauce, or add 1/3 cup milk to 1 can mushroom soup and simmer 2 or 3 minutes and use this for sauce. NOTE: Finely cut, cooked veal or pork instead of chicken can be used.

* * *

Grease the bottom of the skillet in which you are going to poach eggs and the eggs won't stick.

MOIST BEEF HASH
Matt Whittall

3 onions
1 tbsp. fat
½ cup diced cooked potatoes
½ cup meat stock
2 cups diced cooked beef

Chop onions and fry in fat until brown. Add remaining ingredients, season to taste and cook 15 minutes. Serve on toast. Serves 4.

MEAT PIE
Connie Elder

2 cups cooked meat cut in one inch cubes, 3 cups boiling water, 1 onion, 2 tbsps. flour, salt and pepper. Cover meat with water, add onion. Cook slowly one hour. Thicken gravy with flour mixed until smooth in ½ cup cold water. Season. One cup parboiled potatoes or other vegetables may be added. Put in baking dish. Cover with biscuits and bake 45 minutes or until biscuits are done.

GOOEY BUNS
Effie T. Fulton

1 lb. bologna, ⅓ cup mayonnaise, ¾ lb. sharp Am. cheese, ¼ cup mustard, 1 tbsp. minced onion, 2 tbsp. chopped sweet pickle. Grind bologna and cheese. Add remaining ingredients and mix well. Cut frankfurt roll and spread with butter. Fill with bologna-cheese mixture. Wrap each in aluminum foil. Bake 25 minutes in 325° oven. Makes 12.

LAMB A LA KEENE (Good made the day before serving)
Louise Keene

Place 2 cups chopped leftover lamb in skillet. Pour over 1 can tomatoes, 1 small onion chopped, 2 stalks celery chopped, 2 tsp. sugar, ½ tsp. salt. Add 2 cups cooked macaroni. Cook slowly ½ hour or longer, adding water if necessary.

SKILLET CHICKEN AND RICE

Ellen Whittall Rose

1 3 lb. chicken cut up
½ cup flour
2¼ tsp. salt
1 tsp. paprika
¼ tsp. pepper
½ cup veg. shortening
1 clove garlic
3 cups boiling water
¾ cup rice

Combine flour, half the salt, paprika and pepper in a paper bag. Shake chicken in bag to coat and brown in hot shortening. When evenly browned, remove from pan. Strain fat and return to skillet; add boiling water and sprinkle washed rice over chicken in skillet. Add remaining salt, cover tightly. Cook slowly until chicken is tender and rice fluffy. Remove garlic before serving. Serves 4.

PAN-BAKED FRYERS

Aletha Whittall

2 chickens (2½ lb. each)
Salt and pepper
2 eggs
2 tbsp. water
Fine bread crumbs
½ cup butter melted

Cut chickens in quarters. Season with salt and pepper. Dip into egg beaten with water, then into crumbs; let stand in cool place for an hour. Arrange in buttered pan in a single layer; bake at 300° for 1¼ hours, basting during last half hour of baking with butter.

* * *

It is always better to handle oysters with a fork as contact with the hands may make them tough.

BARBECUED MEAT BUNS

Richard Whittall

Cook 1 cup peeled, sliced onions in 2 tbsp. fat until soft. Add 1 lb. ground beef and 1 tsp. salt. Cook and stir until meat is lightly browned. (2½ cups left over cooked beef, pork, chicken or turkey may be used but do not brown.) Add 2 8 oz. cans tomato sauce, 1 tsp. prepared mustard, ½ tsp. hot pepper sauce, 1 tsp. vinegar and ½ cup water. Simmer uncovered 10-15 minutes. Serve on toasted hamburg buns. Serves 8.

BAR-B-Q SANDWICHES

Frances Frost (Mrs. Delbert)

½ cup ketchup
2 tsp. brown sugar
1 tsp. vinegar
4 whole cloves
¼ lb. thinly sliced meat, ham, beef, etc.
1 tsp. butter

Boil up sauce, put in meat and simmer 9 minutes. Serve on toasted buns. Makes 5 or 6.

KAEDJERE (India)

Connie Elder

Lightly toss together with fork:

1 cup hot drained wild rice
1 can tuna, flaked
½ cup sauteed sliced mushrooms
2 tbsp. minced onions
2 tbsp. minced green peppers
2 tbsp. minced pimento
Whites of two hard cooked eggs, diced

Blend in 2 cups curry sauce. Put in baking dish, sprinkle with sieved yolks of two hard cooked eggs. Bake at 350° for 30 minutes. Drip butter over top before serving.

KAEDJERE (American)
Connie Elder

2 cups cooked rice
1 lb. white fish, cooked and flaked
1 onion chopped and 1 green pepper chopped and fried in butter
2 slightly beaten eggs
4 tbsp. butter

Stir all together. Add a little cream if too dry. Put in baking dish. Sprinkle with few crumbs or crushed corn flakes. Bake at 350° for 30 minutes. A can of red salmon may be used in place of the white fish.

FELLOWSHIP CASSEROLE

1 lb. ground meat
1 pepper and 1 onion chopped
1 stalk celery
1 small can of mushrooms
1 can tomato sauce
½ bottle stuffed olives
½ package noodles cooked with clove of garlic (remove garlic after cooking)

Blend all ingredients and mix in ½ lb. grated cheese. Bake for 1 hour at 350°. This is best if it is made the day before serving.

CHOP SUEY
Lillian LaBombard

1 package celery (cut up)
4 large onions (cut up)
1¼ lbs. hamburg
2 cups water
4 tsp. salt
1 tsp. pepper
1 can bean sprouts
Chow Mein Noodles

Cook celery, onions, hamburg, salt and pepper with water until nearly done. Add bean sprouts and finish cooking until tender. Put in bowl and cover top with chow mein noodles.

HAMBURG MEAT PIE

Marion Jache

1½ lbs. ground beef--not too fat
1½ tsp. Accent
¾ cup evaporated milk
1½ cups soft bread crumbs
1 egg--slightly beaten
1½ tsp. salt
1½ tsp. dry mustard
¼ tsp. pepper
¼ tsp. thyme
¼ cup diced onions
1 tbsp. minced green pepper (optional)

Mix lightly. Put in 9-inch pie plate. Bake at 350° for 30-40 minutes. Take from oven and cover meat with 4 oz. sliced cheese. Put mashed potato on top of cheese. Return to 450° oven to brown. Cut in wedges like pie to serve.

HAMBURGER POCKETS

Hazel lange

Cook 1 pound hamburg, ¼ cup minced onion, salt and pepper to taste. Roll bread dough ¼ inch thick, cut into 3-inch squares. Place on tin with large spoonful of hamburg mixture. Moisten edge and bring together on top. Brush with butter. Raise until dough is double in size. Bake at 400°, 15 to 20 minutes.

BREAD DOUGH

2 cups milk, 2 tbsp. shortening, 2 tbsp. sugar, 2 tsp. salt. Scald and let cool to luke warm. Add one yeast, softened in ¼ cup lukewarm water. Mix in 6 to 7 cups bread flour and let rise until double in bulk. This makes 2 loaves of bread. Shape as desired, place in tins and let raise until double in bulk. Bake in 400° oven for 20 minutes. Reduce heat to 350° and bake 20 minutes more.

MEAT LOAF

Anna C. Bull

2 lbs. freshly ground beef, 2 eggs, two slices of old homemade bread. Enough whole milk to make a soft mixture. Salt and pepper "as you like it." One shake of celery salt and one shake of Lowry's seasoned salt. Small chopped onion may be used (I don't). Mix thoroughly and bake in moderate oven, 350°, about 1 hour.

MEAT CRUST PIE WITH CORN FILLING

Aletha Whittall

1 egg
½ cup milk
1 tsp. salt & pepper
1 cup soft bread crumbs
1 lb. ground beef
1 tsp. Worcestershire
1 pkg. frozen corn
1 cup drained tomatoes
⅛ tsp. pepper & salt
⅛ tsp. basil
6 green pepper rings
1 tbsp. butter

Beat egg, stir in milk, salt, pepper, Worcestershire, bread crumbs. Stand 5 minutes. Add beef and mix well. Press firmly on bottom and sides of 9 inch pie plate. Bake at 350° for 10 minutes. Combine corn, tomatoes and seasonings. Pour into hot meat shell. Arrange pepper rings on top, dot with butter and bake 25 minutes. Cut in wedges to serve. Serves 6.

HAMBURG LOAF

Lillian LaBombard

1 lb. hamburg
1 beaten egg
1 can chicken soup with rice
1½ cups corn flakes
1 medium sized onion
Salt and pepper to taste

Mix all ingredients together and bake in buttered loaf pan in 400° oven for 40 to 50 minutes. Extra good!

FANCY DEER MEAT POT ROAST

Connie Elder

Place 3 tbsp. shortening in heavy kettle, heat and brown 4-5 pounds of deer meat. Blend 1½ tbsp. vinegar, 1 tbsp. cinnamon, 1 tbsp. ginger and 1 tbsp. salt, 1 tsp. nutmeg and ½ tsp. pepper in 1½ cups water and 3 cups apple juice. Pour over meat. Mix 1 can condensed tomato soup and 1 cup chopped onion. Spoon onto top of meat. Cover and cook slowly for four hours or until the meat is well done.

POOR MAN'S TURKEY

Helen Hart

6 or 7 raw sliced potatoes
1 pint milk
1½ lb. frankfurts cut in small pieces
1-1½ lb. onion sliced
Salt and pepper to taste

Put layer of potatoes in greased casserole. Then a layer of frankfurts. Cover with onions, adding salt and pepper. Continue, ending with a layer of potatoes. Pour milk over and bake slowly until potatoes and onions are tender.

* * *

Fried potatoes will be deliciously golden brown if sprinkled lightly with flour before frying.

* * *

Keep fish from breaking when fried by placing the pieces of fish in the hot fat with the skin side up and brown well before turning.

* * *

A tablespoon of sugar added to the water for basting roast beef will give a rich brown color as well as a fine flavor.

OUR CHICKEN PIE SUPPERS

Mildred Derby Hoyt

In the fall of 1916 the first chicken pie supper was held in the New Vestry at Hanover Center. It was the first public affair in the new addition to the church. The building had been a project in which everyone had had a hand, "what'er his name or sign." Materials were donated and "work bees" held, where the women provided the dinner and the men did the building. At last it was finished--an unpainted commodious place. They were going to be proud to invite all their neighbors to come to supper.

A chicken pie supper was planned by the Church Society with Mr. and Mrs. Herbert Derby as the committee in charge.

The Ladies Aid had purchased a new wood-burning stove for the kitchen and this was first tried at the chicken pie supper in 1916. However, the stove evidently did not prove successful in some ways because in the minutes of the November meeting we note, "the stove for the kitchen was unsatisfactory. The Stove Committee was directed to purchase another stove."

Dishes and silverware had to be borrowed to supplement the small amount they had--some from the Etna Church and some from individuals. New tables had been made and at last all was in readiness.

Mrs. Jennie Derby, Mrs. Ada Gale, Hattie Barnes, and Katrina Spencer were to serve the supper. On that night knowing everyone for miles around (horse and buggy miles then) would be coming to see the new vestry, more food was prepared than ever before. Nevertheless, that horror of all hostesses occurred--there was not enough food!

Poor Mr. Sargent, the minister, worriedly asked, "Is there enough? Will it hold out?" And Mrs. Derby answered, "Yes, but there will be none for the workers." and there wasn't--not even a chocolate pie hidden under the shelf! One pie was nearly raw so Mrs. Derby quickly skipped home as she could in those days, and cooked it some more. More vegetables were hurriedly prepared and cooked, dessert pies hurried form the supplies at home, homemade bread substituted for rolls, another wash boiler full of coffee put on to boil and water and more water carried from the Gales next door to keep the dishes washed to be used again, piles and mountains of dishes. "Hurry, hurry, folks!" And they served 300! And were they triumphant! Why the new kitchen was so convenient--it was so easy!

And it was easy compared to serving a supper in the old vestry which was upstairs in the back of the church, really a choir loft. Only one long table could be set up next to the wall. There were no cooking facilities. All the food had to be carried from the Gales (my house) and all the dishes had to be carried out to be washed. Even with all the inconvenience I remember a regular program of suppers in the old vestry, chicken pie, oyster stew, baked bean, strawberry festival and sugar-on-snow. Maybe the home kitchens were not much more convenient. Every one had to carry water and heat it on the stove. Wood was the only fuel and not everyone had a sink that had a drain in the winter. So, since get-to-gethers were not very frequent, it was fun and an adventure to put on a supper and a successful one was a spine-tingling "charge-of-the-light-brigade" triumph.

The chicken pie supper is traditionally held in the fall, either late October or early November.

The menu has remained the same during the years and generally consists of the following:

Chicken Pie (in 1916 it was made with a double crust of pastry with a breast bone carefully arranged in the middle to insure an unclosable vent. Now we use biscuits to top our pies). Mashed potatoes, lots of gravy, vegetables (two or three at least) salad, hot rolls, pickles, relishes and a variety of homemade pies.

The price in 1916 was 35¢ per person. With the rising cost of living and since the chickens are not usually donated now, the price has risen to $1.25.

CHICKEN PIE

Two fowls cut up, cooked and cooled. Remove the meat from the bones and cut into bite sized pieces into a large roasting pan. Add a little broth after the fat has been removed. Place the chicken in the oven and get good and hot. Top with 24 2-inch biscuits. Bake in a moderate oven until the biscuits are done and a golden brown. Meanwhile boil the bones in the broth with a little more water. Remove the bones and thicken to desired consistency.

MRS. DERBY'S BISCUITS

2 cups flour
4 tsp. baking powder
½ cup heavy cream
¾ cup whole milk
1 tsp. salt

Sift dry ingredients together into a bowl. Add milk and cream and stir just enough to mix. Pat out on board and cut. Makes about 10 biscuits, or 12 small ones. Handle as little as possible. Double this recipe for the above chicken pie.

VEGETABLES

CHILI COCKTAIL SAUCE

Bertha LaBombard

2/3 cup chili sauce
¼ tsp. worcestershire sauce
3 drops tabasco
1 tbsp. horseradish
2 tbsp. lemon juice
½ tsp. grated lemon rind
¼ tsp. salt

Combine ingredients. Chill well. Serve with shrimp and sea food. Makes ¾ cup.

MUSHROOM SAUCE

Kathryn C. Northway

½ lb. mushrooms, sliced
¼ cup butter
¼ cup flour
¼ tsp. salt
1 tsp. lemon juice
2 cups chicken stock
2 egg yolks, slightly beaten
¼ cup light cream
1 tsp. chopped parsley

Saute mushrooms in 2 tbsp. of the butter until browned. In another pan melt remaining 2 tbsp. butter. Stir in flour and slat. Add chicken stock and cook, stirring constantly. Into thickened sauce stir combined egg yolks and cream. Cook a few minutes longer. Remove from heat and stir in lemon juice, parsley and sauteed mushrooms. Reheat if necessary. This sauce is for Chicken Rice Ring.

BARBEQUE SAUCE

Elsie Wendlandt

1 med. onion, cut fine
2 tbsp. brown sugar
½ tbsp. prepared mustard
½ cup water
Dash of salt
2 tbsp. butter
2 tbsp. vinegar
1 cup tomato soup
3 tbsp. worcestershire sauce

Saute onions lightly. Add remaining ingredients and simmer 10 minutes. Excellent over boiled spareribs and with hamburgers.

SPAGHETTI AND MEAT SAUCE

Amos D. Hoyt

Amos Jr. says always add some ketchup to sauce for good flavor. My Italian friend says you can't get in too much parsley.

SPAGHETTI AND CASSEROLE SAUCE

Norma Gray

In the summer when my garden is booming I make spaghetti sauce and sauce for casseroles and freeze it.

Put some salad oil into a heavy skillet. Peel and cut onions into pieces and fry. Add as you get things ready: cut celery, peeled and cut cucumbers, green tomatoes, cut up green peppers and last of all peeled and cut up ripe tomatoes. Cool and put into plastic bags and freeze. Quantities of each vegetable according to individual taste or what you happen to have in the garden.

For Spaghetti Sauce: Thaw the quantity needed and add a can of tomato paste.

For Casseroles: Use in macaroni (or rice) and hamburger casseroles.

ORANGE RAISIN SAUCE

Bertha LaBombard

2 tbsp. butter or oleo
1 tbsp. flour
½ cup water
⅓ cup seedless raisins
¼ tsp. salt
¼ cup sugar
1 cup orange juice
1 tsp. grated orange rind

Melt butter in sauce pan, add flour and mix to a smooth paste, add water and cook until thickened, stirring constantly. Add raisins, salt, sugar, orange juice and rind; let stand for 10-15 min. Reheat just before serving. Makes about 2 cups of sauce.

ASPARAGUS CASSEROLE

Mrs. John Minnich

1 cup bread crumbs
2 tbsp. butter
2 tbsp. flour
½ tsp. salt
Pepper to taste
1 cup milk
1 cup grated cheese
4 hard boiled eggs sliced
#2 can asparagus
2 pimentoes

Place in alternate layers in casserole and bake 15 minutes in moderate oven.

FOIL GRILLED FRENCH FRIES WITH MELTED CHEESE

Aletha Whittall

Two 9 oz. or one 1 lb. pkg. frozen french fries
Salt and pepper
2 tbsp. margarine
1 cup grated cheese (¼ lb.)
3 tbsp cream

Place frozen potatoes on large double thickness of aluminum foil. Season, top with butter, cheese and cream. Seal package. Place on grill over low bead of hot coals 12-18 minutes, until potatoes heat and cheese melts. Can also be done in 400° oven. Serves 4.

HARVARD BEETS

Mildred Derby Hoyt

Use 1 pint pickled beets. Take ½ cup pickle juice from the beets and add ½ cup boiling water (extra sugar if you wish). Boil and thicken with corn starch moistened with cold pickle juice. Add beets to sauce and heat before serving.

* * *

Vegetable stains: Remove from fingers with a slice of raw potato.

HOYT BAKED BEANS
Amos C. Hoyt

Pick over 1 quart beans. Soak over night. At 5:30 a.m. (or when you get up) parboil beans until skins just crack. Drain and put into bean pot. Add:

1 tsp. salt	1 tsp. mustard
½ tsp. ginger	¼ tsp. pepper
¾ cup molasses	1 lb. salt pork

Boiling water to cover. Bake all day at 300°-350°, refilling with water at 10, 12 and 3 o'clock.

BAKED BEANS
Helen Fogg

Soak overnight in cold water, 1 qt. navy or pea beans. Simmer in same water until tender (2-3 hours). Drain, saving liquid, and place in 2 qt. bean pot. Add 1 lb. salt pork (scalded and rind scraped), 2 slices onion. Combine ⅓ cup molasses 2 tsp. salt, ⅓ tsp. pepper and ½ tsp. dry mustard. Pour over beans. Add water to cover beans. Cover and bake about 8 hours in 300° oven.

CHEESE-SCALLOPED ONIONS
Cynthia Whittall

6 cups thin-sliced onions	2 cups milk
¼ cup margarine	½ tsp. salt
¼ cup flour	2 cups shredded cheese

Place onion rings in 1½ qt. casserole. Melt margarine in saucepan, blend in flour. Gradually add milk, stirring 'til thick. Stir in salt and cheese. Pour over onions. Bake uncovered 1 hour at 350°. Serves 6.

* * *

"Spinach may be the broom of the stomach, but sauerkraut is the vacuum cleaner."

SWEET AND SOUR CARROTS

Norma Gray

Scrape carrots and cut in pennies. Cook in small amount of water. When done remove carrots from water. To water add: 1 tbsp. vinegar, 1 tbsp. sugar, enough cornstarch, mixed with a little water to thicken. Put carrots back into pan and mix with sauce. A piece of butter and a shake or two of pepper add to the flavor.

FRIED PARSNIPS

Mildred Derby Hoyt

Peel and trim raw parsnips, slice lengthwise into plenty of oleo in a frying pan that can be covered. Stir to coat each piece with oleo, salt. Cover and cook on low heat until tender. Remove cover and brown. Allow about ¾ hour to cook.

SUMMER SQUASH AU GRATIN

Aletha Whittall

Thin-slice enough young, unpeeled summer squash to make 4 cups. Arrange in layers in 1 qt. casserole with 1 tsp. flour and a little salt and pepper between layers. Barely cover with equal parts of evaporated milk and water, mixed. Top with ½ cup coarse breadcrumbs mixed with 1 tbsp. melted butter and ½ cup grated cheese. Cover and bake about 40 minutes at 375°. Uncover for last 10 minutes to brown.

* * *

A lump of sugar put into boil with green vegetables will preserve their color and improve their flavor, especially peas.

PAPRIKA POTATOES
Elizabeth Hoyt Jones

Peel, wash and dry as many potatoes about the size of an egg as you will need. Rub them with melted butter or cooking oil. Roll them in ground corn flakes and put in casserole. Sprinkle generously with paprika and salt. Cover and bake 1 hour. Uncover and brown ½ hour or until done. Especially good with lamb.

SHRED-FRIED POTATOES
Aletha Whittall

Shred unpeeled, washed potatoes into well-greased skillet. Stir occasionally. When brown, add salt. Will look lacy with a French-fry flavor.

TO ROAST POTATOES

If you use old potatoes or bakers, peel.

If you use new potatoes, just scrub.

To roast with lamb, roll in dried, chopped mint.

To roast with beef, roll in dried rosemary.

To roast with pork, roll in dried parsley & thyme.

To roast with veal, roll in dry mustard & paprika.

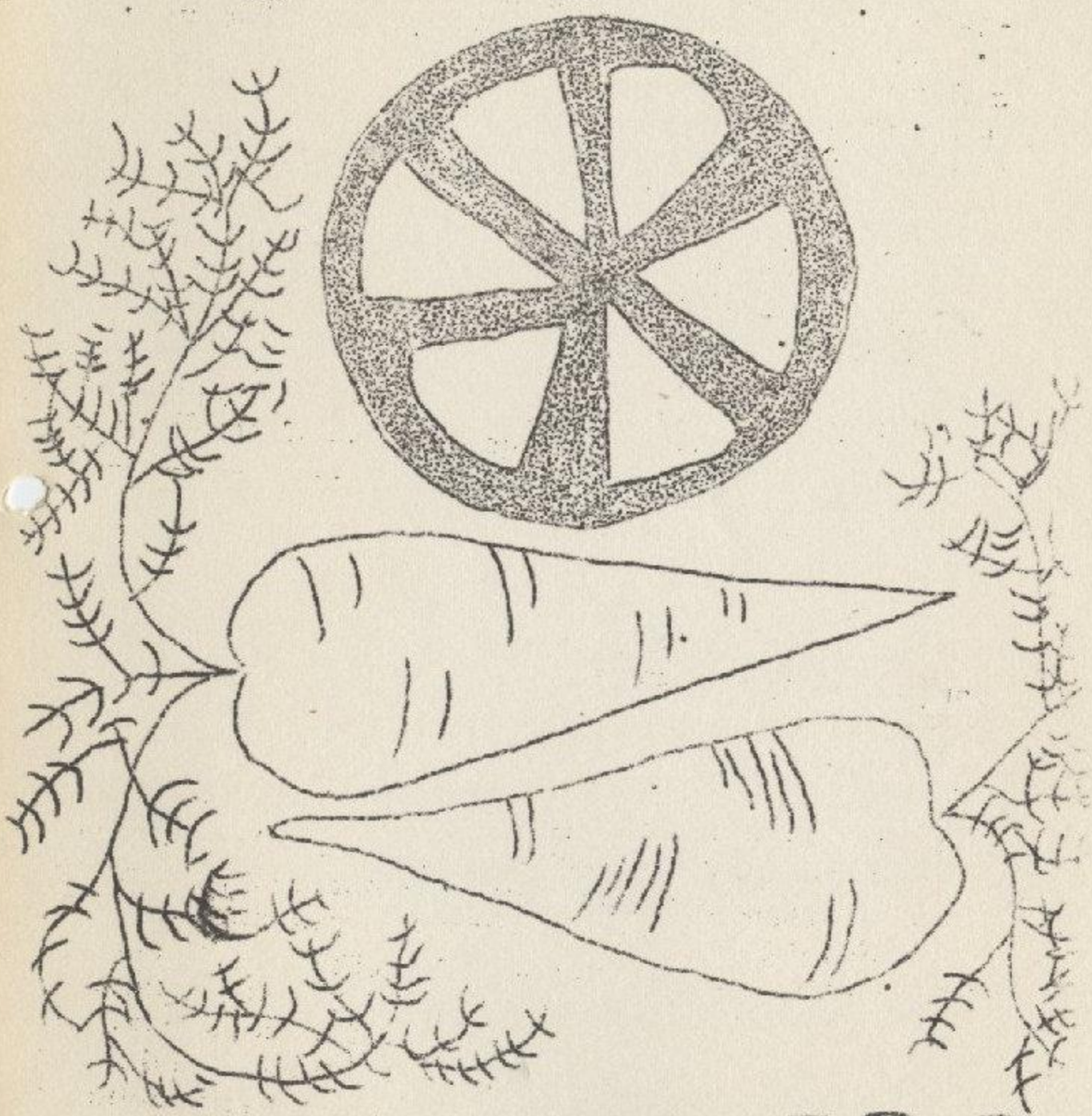
* * *

In order to have potatoes always white, the kettle in which they are cooked should never be used for any other purpose.

* * *

Hot milk added to potatoes when mashing them will keep them from being soggy or heavy.

SALADS



DRESSINGS

CASSEROLE OF GREEN PEAS AND ASPARAGUS

Lillian LaBombard

½ lb. bacon, diced
2 cups white sauce
1½ cups cooked asparagus
1½ cups cooked peas
4 cups seasoned mashed potatoes

Brown bacon in skillet. Prepare white sauce. In a greased casserole arrange in alternate layers the peas and asparagus. Add browned bacon and 2 tbsp. bacon fat to white sauce and pour over vegetables. Cover the top with mashed potatoes and bake in 400° oven 20 minutes.

* * *

To season foods: Add a bit of grated lemon rind and juice to practically anything.

* * *

SUBSTITUTIONS THAT ARE SAFE

1 tbsp. cornstarch = 2 tbsp. flour
1 tsp. baking powder = ¼ tsp. soda plus ½ tsp. cream of tartar
1 whole egg = 2 egg yolks plus 1 tbsp. water
1 cup fresh sweet milk = ½ cup evaporated milk plus ½ cup water
1 cup fresh sweet milk = 1 cup sour milk plus ½ tsp. soda
1 cup sour milk or buttermilk = 1 cup sweet milk with 1 tbsp. lemon j juice or vinegar
1 sq. unsweetened chocolate (1 oz.) = 3-4 tbsp. cocoa plus 1 tbsp. shortening.
1 cup honey = ¾ cup sugar plus ¼ cup liquid
1 cup brown sugar = 1 cup granulated sugar
1 cup canned tomatoes = about 1⅓ cups fresh tomatoes simmered 10 min.

HOUSEHOLD HINTS AND HELPS

An easy, neat way to keep costume jewelry (especially earrings) that takes the bother out of looking through a tangled mess in a jewel box when you are in a hurry, is to cover with velvet or any soft material the bottom half of the square type egg carton. Use specks of glue to hold the cloth in place. Fit these into painted or paper covered cigar boxes. Glue boxes into corners of shallow dresser drawers. Just two of these give you beds for 24 pair of errings. Other parts of drawer can be used for bracelets, necklaces, etc. by making other compartments in similar manner.

* * *

Clean candles with a cloth dampened in alcohol.

* * *

A solution of salt and vinegar will quickly clean unlacquered brassware or copperware.

* * *

Get more juice out of lemons by quickly heating them in hot water for several minutes before squeezing or roll to soften.

* * *

Clean keys of the piano with a soft cloth dampened with alcohol, wipe quickly with clean dry cloth.

* * *

Lemon juice and salt will remove iron rust.

* * *

Old Candles: Melt the ends of old candles and add this to common turpentine. This mixture will make an excellent wax for polishing floors.

* * *

Use a little ammonia in dish water when washing glassware. It will make it sparkle like cut glass.

JELLIED VEGETABLE SALAD

Kathleen Anne Olsen

1 pkg. lemon or lime jello
1 cup hot water
½ cup cold water
½ cup mayonnaise
1 tsp. vinegar or lemon juice
¼ tsp. salt
Dash of pepper

Dissolve jello in hot water. Add cold water, mayonnaise, vinegar or lemon juice, salt, pepper. Blend well with beater. Chill until firm but soft in center. Beat until fluffy. Fold in 2½ cups chopped vegetables. Chill until firm.
Vegetables: peppers, carrots, cabbage, onions, celery.

SWEET MARINATED BEEF SLICES

Aletha Whittall

Slice 1 lb. cooked sirloin of beef into julienne strips. Add 1 onion sliced, salt and pepper to taste. Sprinkle 1 tbsp. lemon juice over meat and add 1 cup sour cream. Toss. Serve on shredded lettuce.

TWENTY-FOUR HOUR SALAD

Anna C. Bull

2 eggs beaten
4 tbsp. vinegar
4 tbsp. sugar
2 tbsp. butter
2 cups cherries or grapes
2 oranges cut in pieces
2 cups pineapple pieces
2 cups marshmallows cut
1 cup cream

Put eggs in double boiler, add vinegar and sugar, beating constantly until smooth and thick. Remove from heat, add butter and cool. When cold, fold in whipped cream and fruit. Top with red and green cherries and oranges. Serves 12-14.

SHELLBEAN SALAD

Donna Musgrove

Combine equal parts of well drained canned shellbeans and chopped cabbage. Add finely chopped onion to taste, also salt and pepper. Chill. Cut mayonnaise with a little pickle juice or vinegar. Add to salad at last minute.

FROZEN SALAD

Shelia Conrad

1 pkg. cream cheese
2 tbsp. cream
⅓ cup mayonnaise
1 tsp. lemon juice
#2½ can fruit cocktail
Cherries and pecans
½ cup whipped cream or evaporated milk
2 tbsp. sugar

Soften cheese. Mix with next 4 ingredients. Add fruit cocktail. Fold in whipped cream. Pour in ice-cube tray. Garnish with cherries and pecans, put in freezer compartment and freeze until firm. Serve on lettuce.

FROZEN CHEESE AND DATE SALAD

Bertha LaBombard

Cream until soft, two 3 oz. pkgs. cream cheese. Add ¼ cup maple syrup. Fold in 1 cup cream whipped and ½ cup chopped dates. Add 1½ cup bananas or crushed pineapple and ½ cup nuts. Freeze several hours. This can be served on lettuce as a salad or as a dessert.

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Sticky dates or raisins or figs will come apart easily if placed in a warm oven for a few minutes.

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To cut hard-boiled eggs in smooth slices, dip the knife in water.

GINGERALE SALAD
Kathryn C. Northway

1 pkg. lemon jello
2 cups hot gingerale

Mix and chill until barely set. Add 1 cup altogether of the following:

Diced pineapple
Diced apple
Diced celery
Chopped cherries
Chopped nuts

Chill until firm. Serves about 6.

FRUIT SYLLABUB
Anna C. Bull

1 cup whipped cream
1 tbsp. lemon juice
1 cup pineapple
1/3 cup sugar
¼ tsp. nutmeg
2/3 cup diced bananas

Any fruit can be used. Mix cream and sugar, juice and nutmeg. Chill, add fruit and chill until serving time. To be served with meat course.

SALAD DRESSING
Louise Keene

To one cup mayonnaise add 3 tbsp. vinegar, 2 tsp. sugar, ½ tsp. salt, ½ tsp. celery seed. Mix well. Wonderful for tomato salad.

KEENE'S LODGE SALAD DRESSING FOR TOSSED SALAD

1½ cups vinegar
1½ cups oil
1 cup sugar
1 tbsp. salt
1 large garlic clove crushed

Shake well. Will keep refrigerated a long time.

LOUISE KEENE'S FRUIT SALAD DRESSING

Juice of one orange, one lemon, ½ cup sugar, Cook in double boiler until thick. When cool, add ½ cup heavy cream, whipped.

FRENCH DRESSING

Anna C. Bull

⅓ cup sugar
1 small onion cut fine
½ cup salad oil
1 tsp. salt
2/3 cup catsup
Juice of 2 lemons
¼ cup vinegar

Mix all ingredients and shake well. May be kept indefinitely.

KEENE'S SALAD DRESSING

Beat 2 eggs, add butter size of an egg, 1 heaping tsp. each salt, pepper and cayenne, 2 heaping tsp. sugar. Cook in double boiler until butter melts. Add ½ cup vinegar. When cold, beat in ½ cup cream. (For dieters skim milk will do.) Excellent with lobster or fresh garden salad.

LEMON HONEY DRESSING

Bertha LaBombard

1 egg well beaten
½ cup honey
1 cup cottage cheese
¼ cup lemon juice
3 tbsp. milk
Dash of salt
Dash of mace

Combine egg, lemon juice and honey in top of double boiler. Cook over hot water stirring constantly, until mixture thickens. Cool. Stir milk into cottage cheese and beat until smooth. Then add salt and mace. Blend with cooked mixture. Makes 1½ cups dressing. Enough for citrus salad to serve 6 to 8.

BUTTER DIPS (Biscuits)
Louise Keene

2¼ cups sifted flour
4 tsp. baking powder
1 tbsp. sugar
1½ tsp. salt
1 cup milk

Melt ⅓ cup butter in oblong pan. Roll biscuits and cut in strips to fit pan. Roll in butter. Place in pan to bake at 450° 15-30 minutes.

WILBUR'S SUNDAY MORNING JOHNNY CAKE
Wilbur I. Bull

1 cup Pillsbury's flour
3 tsp. Royal baking powder (heaping)
¾ tsp. salt
1 cup milk
¾ cup Quaker yellow corn meal
⅓ cup sugar (get as much on it as you can)
1 egg

Beat egg in milk in mixing bowl. Mix dry ingredients in sieve and add to the liquids. Beat until smooth then add 3 tbsp. melted Swift's All Sweet Oleo. Bake in 400° oven for nearly half an hour or until it smells inviting. If you would like a good breakfast, eat with a white cream sauce, and if you want something special have plenty of apple sauce and some good "rat-trap" cheese. For some generations this has been the family Sunday morning breakfast. For further reference write Rev. Frederick Alden, D. D., Minister of the State Conference. For medical authority consult Dr. Percy Grigg of Rochester, N. H.

CORN CORN BREAD
Aletha Whittall

Put 1 tbsp. margarine in 9 x 9 pan. Heat in oven. Stir together quickly 1 pkg. corn muffin mix, 1 cup cream-style corn and 1 egg (will be lumpy). Turn into sizzling pan and bake at 400°.

CANADIAN LEMON BREAD

Helen W. Lacoss

½ cup shortening
1 cup sugar
Grated rind of 1 lemon
2 eggs

Sift together:
1½ cups flour
1 tsp. baking powder
½ tsp. salt

½ cup milk

Cream shortening, sugar and rind. Add eggs and milk and mix. Add flour mixture, and beat just enough to moisten. Bake in small bread pan for one hour at 350°. When bread is done squeeze the juice from one lemon and mix it with ¼ cup sugar. Pour this mixture over the hot bread slowly. When it has completely absorbed, remove bread from pan to cool. Freezes well.

CRANBERRY BREAD

Sheila Conrad

2 cups flour
1 cup sugar
1½ tsp. baking powder
½ tsp soda
1 tsp. salt
1 orange, juice and rind grated
2 tbsp. boiling water
1 tbsp. melted shortening
1 egg well beaten
½ cup chopped nuts
1½ cups fresh cranberries halved

Sift flour, sugar, baking powder, salt and soda. Pour orange juice into measuring cup. Add rind, shortening and enough boiling water to make ¾ cup liquid. Combine orange juice mixture with beaten egg. Stir liquid into flour until only moist. Add nuts and cranberries. Let batter stand 20 minutes in pan before baking. Bake at 350° for 50-60 minutes.

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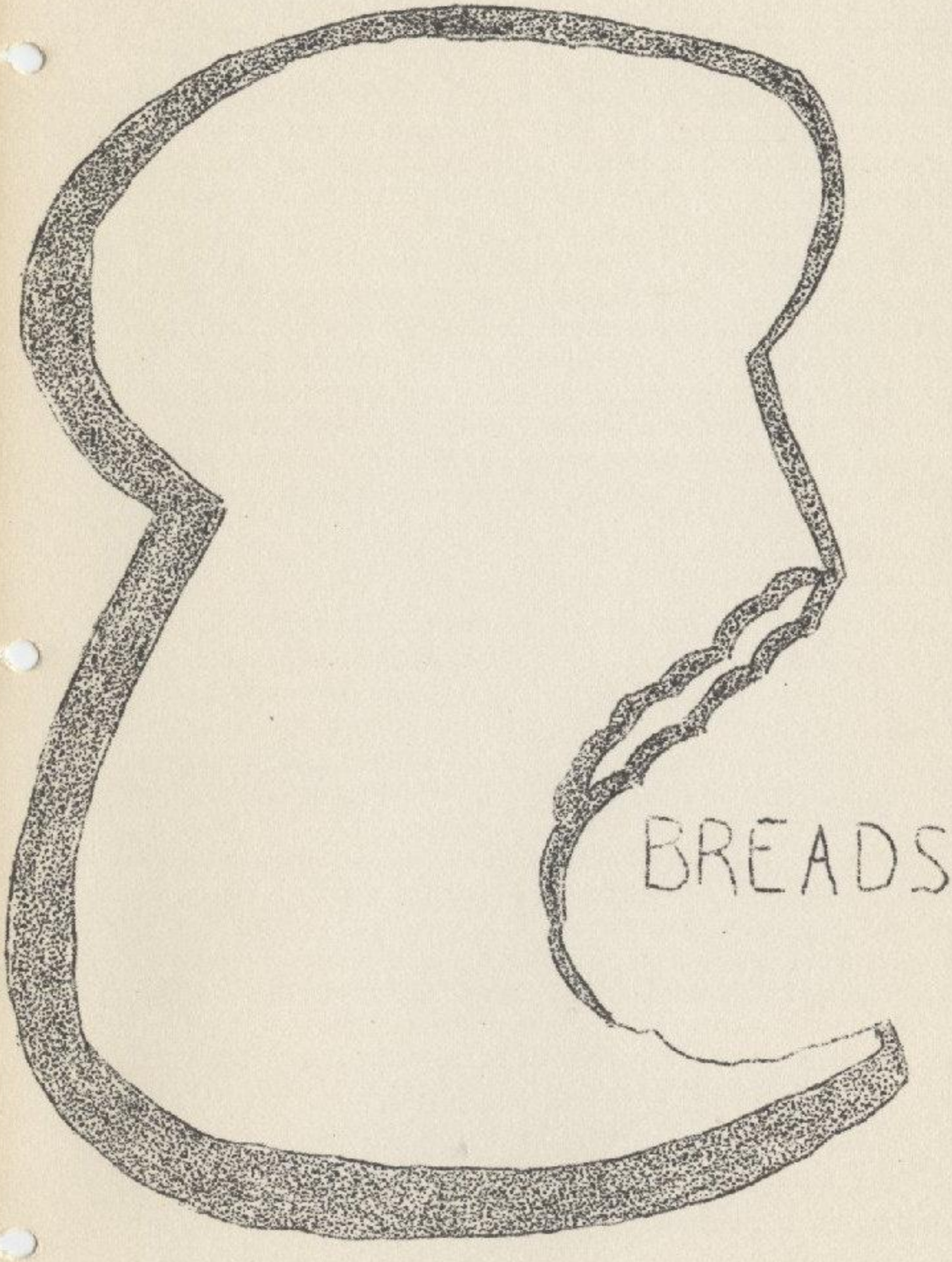
To prevent milk from scorching when scalding, rinse pan in water to moisten it before putting in the milk.


BREADS

CHEESE WHIRLS

Aletha Whittall

2 cups biscuit mix
2/3 cup milk
2 tbsp. mayonnaise
½ cup grated sharp cheese
¼ tsp. dry mustard
Dash of cayenne

Combine biscuit mix and milk, mixing until blended. Knead gently on lightly floured board. Roll in rectangle ¼ inch thick. Spread with mayonnaise. Mix cheese, mustard and cayenne. Spread on dough. Roll as for jelly roll and seal edges well. Cut into ½ inch slices. Bake on greased baking sheet about 15 minutes at 425°.

SUNDAY MORN APPLE BUNS

Hazel Lange

2½ cups all-purpose flour
4 tsp. baking powder
½ tsp. salt
¼ cup vegetable shortening
¾ cup milk
2 tbsp. butter
3 cups diced apple
½ cup nut meats
½ cup seedless raisins
2 tbsp. sugar
¼ tsp. cinnamon
¼ cup maple syrup

Sift flour, baking powder and salt together and cut in shortening. Mix with milk to medium stiff dough. Knead and roll ¼ inch thick to oblong shape. Spread with butter. Combine apple, nuts, raisins, sugar, cinnamon and maple syrup and spread evenly on dough. Roll like jelly roll and cut in ¼ inch slices. Place cut side up, one inch apart on greased sheet. Bake at 375° for 30 minutes or until apple is tender.

A MAN'S BROWN BREAD

Connie Elder

1¾ cups graham flour
½ cup molasses
1½ tsp. soda
¾ cup corn meal
1 2/3 cups sweet milk
1 cup raisins

Let steam for three hours.

AUSTRALIAN GEMS

Norma Gray

6 ozs. flour
1 oz. butter
2 ozs. sugar
1 egg
¼-½ pint milk

Cream butter and sugar, add egg, and beat. Add milk and sifted flour. Put into greased gem irons and bake for 15 minutes in a hot oven. Serve like scones with butter.

BLUEBERRY MUFFINS

Bertha LaBombard

2 tbsp. sugar
¾ tsp. salt
2 cups flour
4 tsp. baking powder
1 egg well beaten
1 cup milk
2 tbsp. melted shortening
1 cup blueberries

Beat egg and milk together, sift dry ingredients together and add to liquids. Add melted shortening and blueberries. Bake in muffin tins about 20 minutes at 375°.

POLISH MUFFINS

Blanche Guyer

½ cup butter or cleo
½ cup sugar
1 egg
1 cup bread flour
½ tsp. baking powder
¾ tsp. salt
1 tsp. cinnamon
½ tbsp. sugar
½ cup milk

Cream the butter and sugar well. Add the well beaten egg and the flour, baking powder and salt which have been sifted together, twice alternately with the milk. Beat the entire mixture well. Put into greased muffin pans and sprinkle mixed cinnamon and sugar over the top. Bake in a 400° oven about 25 minutes.

MYRA SPENCER'S GRAHAM BREAD

2 cups sour milk
1 heaping tsp. soda
½ cup sugar
½ cup molasses
½ cup melted lard or other shortening
Thicken with equal parts of graham and white flour so a spoon will stand up in the middle when mixed. Bake at 350° one hour or longer.

GRAPE NUT BREAD
Connie Elder

1½ cups grape nuts
3 cups milk
Soak for five minutes.
2/3 cup sugar
1 tsp. salt
Then add:
5 cups flour
4 lg. tsp. baking powder
2 eggs
Mix and bake for 45 minutes at 375°. For a variation grind rinds of 2 large oranges and add to milk mixture.

BANANA BREAD
Edith Sausville

¼ cup butter creamed with ½ cup sugar. Add 1 beaten egg and 3 crushed bananas, 2 cups flour, ½ tsp. soda, ¾ tsp. baking powder and ½ cup chopped nuts. Bake in loaf pan 50 to 60 minutes in moderate oven.

BANANA BREAD
Blanche Guyer

Mash 3 bananas with a fork. Add 1 beaten egg and ¾ cup sugar, 2 tbsp. melted butter; 2 cups bread flour, 1 tsp. baking pwoder; 1 tsp. soda and a pinch of salt sifted together. Mix and beat well. Bake in bread tin from 1-1¼ hours in moderate oven.

BANANA BRAN NUT BREAD

Anna McAllister

1 cup sugar
½ cup shortening
2 eggs
½ cup milk
1 cup bran cereal
Pinch of salt
¾ cup mashed bananas
2 cups flour
3 tsp. baking powder

Bake in loaf pan for 1¼ hours or can be made into delicious muffins.

DELICIOUS NUT BREAD

Bertha LaBombard

3 cups sifted flour
3 tsp. double-acting baking powder
¼ tsp. soda
1½ tsp. salt
1¼ cups milk
1 cup chopped nuts
½ to 2/3 cup granulated sugar
½ cup brown sugar firmly packed
1 egg well beaten
4 tbsp. shortening melted

Sift flour once, measure and add baking powder, soda, salt and granulated sugar; sift again. Add brown sugar. Combine egg and milk. Add to flour mixture. Add shortening, then mix just enough to blend. Fold in nuts. Turn into greased loaf pan (10 x 5 x 3 inches). Let stand 20 minutes. (May be baked in two 8 x 4 x 3 inch pans.) Bake in moderate oven (350°) 1 hour and 5 minutes for large loaf. Slightly less for small loaves.

DUMPLINGS

Alice Richardson

1 cup flour
½ tsp. salt
2 tsp. baking powder
½ cup cold milk or water

Sift dry ingredients; add liquid to make soft dough. Drop by spoonfuls in hot stew; steam, covered for 10 minutes. Plenty of gravy is necessary for successful dumplings.

BANANA TEA MUFFINS

Edith L. Sausville

1¾ cups cake flour
2 tsp. baking powder
¼ tsp. soda
¾ tsp. salt
¼ cup shortening
⅓ cup sugar
1 egg
1 cup mashed bananas
Walnuts if desired

Sift together flour, baking powder, soda and salt. Beat shortening until creamy. Add sugar gradually and continue beating until light and fluffy. Add egg and beat well. Add flour mixture alternately with bananas to creamed mixture, mixing until batter is smooth. Turn into well-greased small muffin pans and bake in moderately hot oven, 400° about 20 minutes, or until muffins are done. Serve hot or cold. Makes 16 small muffins.

PLAIN MUFFINS

Connie Elder

2 cups flour
4 tsp. baking powder
1 tsp. salt
4 tbsp. shortening
1 cup milk
1 egg
2 tbsp. sugar

Mix dry ingredients and add liquids all at once. Mix together and put in greased muffin pans. Bake 15 minutes at 400°.

VARIATIONS: ORANGE MUFFINS: add ½ cup orange marmalade. BLUEBERRY MUFFINS: Sprinkle ¼ cup flour over 1 cup blueberries and add ¼ cup more sugar. RAISIN OR DATE MUFFINS: Add ½ cup raisins or 1 cup dates to dry ingredients.

* * *

Did you know that you can freeze bananas? Buy them when they are good and cheap! Mash them with a fork and freeze in plastic bags in quantities needed for banana bread. Mix your bread when the bananas are almost thawed. Add bananas to batter and there you are!

ORANGE-RAISIN COFFEE CAKE

Louise Keene

Chop together 1 large orange, seeded and unpeeled, and 1 cup raisins.

½ cup shortening
1 cup sugar
2 eggs
1 cup butter milk or sour milk
2 cups flour
1 tsp. baking powder
1 tsp. soda
1 tsp. salt

Cream shortening, add sugar. Cream until light and fluffy. Add eggs and beat until smooth. Sift flour. Measure, then sift again with baking powder, soda and salt. Add dry ingredients alternately with milk. Turn into 9 x 13 inch greased pan. Bake at 350° for 45 minutes. Cool in pan. Frost with butter frosting. Serves 12.

QUICK COFFEE CAKE

Aletha Whittall

1 cup sugar
1 2/3 cups flour
2 tsp. baking powder
1 egg well beaten
½ cup milk
¼ tsp. salt
¼ cup butter

Mix and sift dry ingredients. Work in butter. Add egg and milk. Pat into buttered pan. Mix 1½ tsp. cinnamon and 3 tsp. sugar. Sprinkle over top. Bake at 375° about 20 minutes.

SOUR MILK BISCUITS

Bertha LaBombard

4 cups bread flour
1 tsp. soda
½ cup shortening
4 tsp. baking powder
½ tsp. salt
2 cups sour milk

This makes a very moist dough. Roll out on board and cut with knife or cutter.

BISCUITS

Alice Richardson

2 cups flour
½ tsp. salt
4 tsp. baking powder
4 tbsp. shortening
¾ cup milk

Sift together flour, baking powder and salt. Add shortening and mix thoroughly with fork. Add liquid to make soft dough. Turn out on floured board and handle lightly. Roll out ½ inch thick. Cut with biscuit cutter. Bake in hot oven at 450° about 12 minutes.

DOUGHNUTS

Lillian Bailey

This recipe has been used to make bushels of doughnuts. The profits have paid taxes, bought Christmas gifts and helped educate children. We used to mix 22 dozen at a time.

3 eggs
1¾ cups sugar
3 tbsp. melted shortening or 4 tbsp. sour cream
3 cups thick sour milk mixed with
2 level tsp. soda

Beat all the above ingredients with beater. Sift in 6 cups sifted all-purpose flour, 1½ tsp. ginger, 1½ tsp. nutmeg and 2 tsp. baking powder. The flour is the variable. Dough should be soft. I never roll my doughnuts, always pat them out and cut. The fat should be hot enough so that a "hole" bounces up <u>almost</u> at once.

SOUR MILK DOUGHNUTS

Blanche Guyer

2 eggs
1 cup sugar
1 cup sour milk
8 tsp. butter (melted)
1 tsp. soda
½ tsp. nutmeg
1 tsp. salt
4¼ cups flour

Beat eggs and sugar together. Add milk and shortening. Then dry ingredients.

MRS. DERBY'S DOUGHNUTS

Mildred Derby Hoyt

Once Mother was offered $25 to sell her recipe. I'don't see why she didn't accept for if anyone can make this recipe produce doughnuts like hers, I wish she would show me how! In the flood of 1928 she made 80 dozen over her regular 20-25 dozen a day that went to Guyer's Store in Hanover. Each recipe makes 4 dozen, she says.

Cream together 1 cup sugar, 2 eggs, 3 tsp. melted shortening. Add 1¾ cups milk, some nutmeg and sift in 4-5 cups bread flour with 1 tsp. soda, 2 tsp. cream of tartar and 1 tsp. of slat. Handle as little as possible to roll and cut. Fry in deep fat.

RAISED DOUGHNUTS

Esther Horton

1½ yeast
1 pt. milk
2 tbsp. sugar
1 egg
2 tsp. salt
About 6 cups flour
¼ cup veg. oil
¼ cup warm water

Scald milk and pour over salt, sugar and oil. Dissolve yeast in warm water. Mix with milk and beaten egg. Add 2 cups flour and beat with electric beater until very smooth. Let rise 15 minutes then stir in the rest of the flour. Dough should be as soft as can be handled easily. Let rise until double in bulk. Pour out on board and roll to ¾ inch thick. Cut with large doughnut cutter. Start frying the first ones so as to give the last a few minutes to rise. Fry in deep fat.

BRAN BROWN BREAD

Nellie Millen

1 cup bran (raisin bran)
1 cup flour
1 cup sour milk
½ cup raisins
½ cup sugar
1 tsp. soda
½ tsp. salt
1 tbsp. molasses

Mix bran, milk and raisins together. Add sugar, molasses and rest of ingredients. Put in coffee can and cover tightly. Steam 3 hours or bake in oven 45 minutes to 1 hour.

QUICK BROWN BREAD

Anna McAllister

1 cup corn meal
½ cup bran flakes
1 cup white flour
¾ cup molasses
1 tsp. salt
2 tsp. soda
1½ cups sour milk (may be made sour by adding 1½ tsp. vinegar)
1 egg (small

Bake in loaf pan.

DATE NUT BREAD

Connie Elder

1 pkg. dates cut in quarters
1 tsp. soda
1 cup boiling water

Mix together and let stand 10 minutes.

Add: 1 egg
1 tbsp. soft butter
1 cup sugar
1½ cups sifted flour
1 cup chopped nutmeats

Bake in moderate oven (375°) 1¼ hours. Good with cream cheese.

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To keep cheese fresh, cover it with a cloth moistened with vinegar.

COFFEE CAKE (Used at Morning Meetings)
Connie Elder

1 cup hot milk
¼ cup butter or oleo
½ cup sugar
1 egg well beaten
1 tsp. salt
1 yeast in ¼ cup luke-warm water
2½-3 cups flour

Beat well after adding half the flour. Add just enough flour to handle. Knead and flatten out. Spread with liquid butter. Mix 1 cup brown sugar, 1 cup raisins, ½ cup cranberry sauce or jelly. Spread over dough. Roll into horseshoe shape. Raise one hour. Bake at 400° for 20-25 minutes.

DUSTY ROSE
Mildred Hoyt Derby

Into mixing bowl put ¼ cup warm water, 1 yeast. Stir to dissolve yeast. Into measuring cup break 1 egg, add 2 tbsp. cooking oil and warm water to fill cup. Add to yeast with 1 tbsp. wheat germ. Sift in 2½ cups bread flour, ½ cup dried milk, 2 tbsp. sugar and ½ tsp. salt. Mix in as much more flour as you can easily and knead in the rest. Grease and let rise. Knead down and roll to fit a 9-inch pan. Grease top with butter. Put in pan. Cut 1 biscuit in middle and slash 12 petals to within about 1 inch of center. Twist each petal completely over. Sprinkle with 2 tsp. wheat germ. Raise and bake.

LAZY DAISY, leave out wheat germ.

QUEEN'S CROWN, take out center biscuit before rolling. Roll to 9 inches, cut in wedges, place around center biscuit tipping points back. Put a cherry on each point.

OATMEAL BREAD
Connie Elder

4 cups rolled oats (regular) stirred into 2 cups molasses. 5 yeast cakes dissolved in one cup warm water. Scald 4 cups milk and 1 cup water. Add 4 tbsp. butter or oleo, 4 tbsp. salt to the milk and water. Stir in 16 cups of flour. Knead into ball and brush well with butter. Let rise 4 hours or over night. Shape and let rise one hour in pans. Bake at 400° for 35-45 minutes. Makes 6 loaves.

WHITE BREAD
Helen Fogg

Mix together in large mixing bowl, 2¼ cups lukewarm liquid, 3 tbsp. sugar, 1 tbsp. salt. Crumble into mixture 2 cakes yeast and stir until yeast is dissolved. Add 2 tbsp. soft shortening. Mix in with spoon and then by hand 7-8 cups flour. Turn out on floured board and knead 'til spongy. Let rise until double in bulk and punch down. Let rise again and mold loaves. Let rise in pans and bake 25-30 min. at 425°.

BUTTERHORN ROLLS
Lillian LaBombard

Break 1 yeast cake and add 1 tbsp. sugar and stir well. Add 2 more tbsp. sugar and stir well again. Add 1 beaten egg, 3 tbsp. butter and ½ tsp. salt. Add 1 1/3 cups flour and 1/3 cup lukewarm milk. Let set at least 3 hours. Take half of mixture and roll out on floured board round and cut like a pie. Roll from large end to small end. Do the same to other half of mixture and place on greased baking sheet. Let rise until double in size and bake.

BASIC SWEET ROLLS

Marjorie T. Scott

1 cup milk
1/3 cup sugar
1/3 cup butter
1/2 teaspoon salt
1 yeast cake (or dry yeast) softened in
1/4 cup lukewarm water
2 eggs (well beaten)
3¾ cups all-purpose flour

Scald milk, add sugar, butter, and salt. Cool to lukewarm. Add yeast, eggs, and flour. Mix thoroughly. Remove from bowl and knead well on floured board and shape as desired. Makes about 16 2-inch rolls. Bake 25-30 minutes at 375°. Can be used for raised donuts, swedish Tea Ring, Coffee Cake and Nut Bread, as well as:

GOLDEN CROWN

Using sweet roll dough, cut into one inch pieces. Grease a tube cake pan and put ¼ cup nuts and raisins in bottom. Dip pieces of dough in melted butter and then in mixture of cinnamon and sugar (1 tsp. cinnamon to ½ cup sugar) and arrange in layer in tube pan. Sprinkle layer with nuts and raisins and arrange another layer of dough. Cover and let rise until double in bulk. Bake for about 45 minutes in 350° oven. Turn out on cake plate and serve either hot or cold for a delightful treat.

RAISIN CINNAMON BREAD

Roll sweet roll dough until it is about ½ inch thick in a rectangular shape. Sprinkle with ½ cup sugar and 1 tsp. cinnamon mixed. Arrange ½ cup of raisins evenly over all and roll up as for jelly roll. Tuck ends in and seal (roll as tightly as possible). Put in greased bread pan. Let rise until double in bulk. Bake for about 35 minutes in 350° oven.

HOT CROSS BUNS

Mildred Derby Hoyt

1 pkg. yeast
1 cup milk
1 tbsp. sugar
⅓ cup sugar
¼ tsp. salt
1 egg
¼ cup butter or oleo
¼ cup raisins and currents
¼ cup dried fruit
3¼ cups sifted bread flour

Dissolve yeast and 1 tbsp. sugar in lukewarm milk. Add 1½ cups flour to make a sponge. Let rise. Cream butter and sugar and add to sponge with fruit and flour. Knead lightly and set to rise until double in bulk. Knead down and shape into buns. Place on greased sheet well apart. Snip crosses on top with kitchen shears. Let rise. Bake about 20 minutes in 350° oven. Fill crosses with frosting made with confectioners sugar, butter, water and lemon extract.

60 MINUTE ROLLS

Sheila Conrad

2 yeast (cake or dry)
¼ cup lukewarm water
1¼ cups milk
3 tbsp. sugar
1 tsp. salt
2 tsp. butter
3½ to 4 cups flour

Dissolve yeast in lukewarm water. Add with sugar, salt and butter to lukewarm milk. Add flour gradually to milk mixture. Beat vigorously until smooth and elastic. Dough is much too soft to knead so must be beaten well. Cover bowl with towel and place in warm place for 15-30 minutes, until light. Pat out dough, cut with doughnut cutter and spread with butter. Fold in half and place on cookie sheet. Let rise 15-30 minutes depending on temperature. Bake in 350° oven for 10-15 minutes. Frost with confectioners sugar frosting. Yield 1½-2 dozen.

MRS. LIHATSH'S CHRISTMAS BREAD

Scald 2 cups milk--cool to lukewarm, add ½ cup sugar, 1 tsp. salt. sprinkle on to milk 2 pkgs. dry granulated yeast. Stir until dissolved. Add 2 cups flour (all-purpose). Beat with egg beater. Let rise about 15 minutes. Add 2 well beaten eggs, ½ cup melted margarine or butter. Stir in 1 cup chopped candied fruits and peels, 1 cup seedless raisins, and ½ cup finely chopped nuts. Stir in 6 cups flour, knead well, let rise to double in bulk. Stir down and shape into 2 large loaves or smaller loaves or buns as desired. Place in greased pans. When raised nearly double shaped size, bake at 375° for 40 minutes for large loaf. When still warm frost with orange butter icing. (See frosting section)

ONION BREAD

Connie Elder

1 yeast dissolved in
1 cup of very warm water
2 tsp. sugar
1 tsp. salt
3 cups flour, sifted
2 tbsp. melted shortening
½ cup chopped onion

Set in warm place to rise. Punch down, put in pan and let rise again for 45 minutes. Sprinkle with 1 tsp. salt and 1 tsp. paprika. Bake at 450° for 20 minutes. A round 8 x 8 x 2 inch pan may be used for looks and bread cut in wedges or strips. Serve with hot butter. Good with roast beef.

OATMEAL BREAD

Anna C. Bull

1 cup oatmeal; pour over this 2 cups boiling water. Add 1 tbsp. shortening (cold). Let stand one hour. Add 1 dessert spoon salt, ½ cup molasses, 1 yeast cake, dissolved in ½ cup lukewarm water. Flour to knead so as not to stick to hands. Let rise to double its bulk. Form into loaves, let rise again and bake.

ENGLISH MUFFINS
Sheila Conrad

3 tbsp. butter
1¼ tsp. salt
2 tbsp. sugar
1 egg beaten
1 cup milk (scalded)
1 pkg. yeast
¼ cup lukewarm water
4 cups sifted flour

add butter, salt and sugar to milk, and cool to lukewarm. Soften yeast in ¼ cup water (warm). Add yeast, egg, and 2 cups flour to cooled milk. Blend well and add remaining flour until firm. Let rise until double in bulk (1 hr.) roll out 1 inch thick. Cut with large donut cutter, lay on lightly floured board and let rise. Brush with melted butter and sprinkle with corn meal. Bake in hot frying pan, putting butter and corn meal on other side also. Yield 16-18 muffins.

CHEESE BREAD
Connie Elder

1 yeast dissolved in ¼ cup warm water
2 tbsp. sugar
1½ tsp. salt
5-6 cups flour
1½ cups warm skim milk (or half water)
3 tbsp. veg. oil
2½ cups shredded sharp cheese

Add half the flour at a time and beat well. Then add last half. Makes fairly stiff dough. Put in pan and bake at 350° for 40 minutes. Makes 2 loaves.

GREENLAND BREAD
Connie Elder

1¼ cups water
2 tbsp. milk
6 tbsp. oleo
1 tsp. salt
1 yeast dissolved in ¼ cup water
2 tbsp. sugar
3⅓ cups flour

Rise--shape as french bread. Bake 45 minutes. Makes 1 loaf. This recipe was given to the cook on the BLUE DOLPHIN, Summer, 1956 by a Greendlandic woman at Godhann, Greenland.

FEATHER BED ROLLS

Nellie Millen

Scald 1 cup milk. Melt ¼ cup shortening and ½ cup sugar with 1 tsp. salt in it. Dissolve 1 yeast in little water. When cool beat in 1 egg, 3 cups flour. Let rise until double in size. Cut down and spoon into muffin tins and let rise again. Bake for 15 minutes at 350°.

ENGLISH MUFFINS

Edith L. Sausville

1 cup milk
2 tbsp. sugar
1 tsp. salt
1 cup warm (not hot) water
¼ cup shortening
1 pkg. active dry yeast OR 1 cake compressed
6 cups sifted enriched flour (about)
Corn meal

Preparation time: 2 hours
Baking time: 30 minutes

Scald milk in small saucepan; stir in sugar, salt and shortening. Cool to lukewarm. Measure water into large bowl (cool to lukewarm for compressed yeast); sprinkle or crumble in yeast. Stir until dissolved. Stir in lukewarm milk mixture. Add 3 cups flour; beat tntil smooth. Stir in enough additional flour to make a stiff dough. Turn out on lightly floured board; knead until smooth and elastic. Place in greased bowl; brush top with softened shortening. Cover with clean towel; let rise in warm place, away from draft, until double in bulk, about 1 hour. Punch dough down; divide in half. Roll out each half on board heavily sprinkled with corn meal, to a thickness of ¼ inch Cut into rounds with 3-inch cookie cutter. Cover; let rest on board about 30 minutes. Place on lightly greased, medium hot griddle, corn-meal-coated side down. Bake about 15 minutes, or until bottom is well browned. Turn and bake second side Makes 24 muffins.

PARKER HOUSE ROLLS
Edith L. Sausville

2 cups milk, scalded
2 tbsp. sugar
2 tbsp. butter
1 yeast cake
¼ cup tepid water
Bread flour
1 tsp. salt

Mix together the sugar, salt, and butter. Pour over them the scalded milk. Cool. Dissolve yeast cake in tepid water and add to the cooled mixture. Sift in 3 cups bread flour. Mix well. Add more flour--about 2½ cups but not enough to make a stiff dough. Remember, the softer the dough the more delicate the rolls. Let rise until doubled in bulk. Turn out on floured board and cut with small cutter. Crease with a knife. Brush over creased side with melted butter. Fold over and let rise again. Bake in hot oven or at 450° until brown, then reduce heat to 350° and finish baking.

ANADAMA BUBBLE LOAVES
Connie Elder

1½ cups water
1 tsp. salt
⅓ cup corn meal
1½ tbsp. shortening
⅓ cup molasses
1 pkg. yeast
¼ cup warm water to dissolve yeast
4 cups flour
2 tbsp. melted butter or oleo

Heat together the water, salt and corn meal. Add remaining ingredients. Let rise 2 hours. Shape and rise again. Bake at 375° for 35-40 minutes.

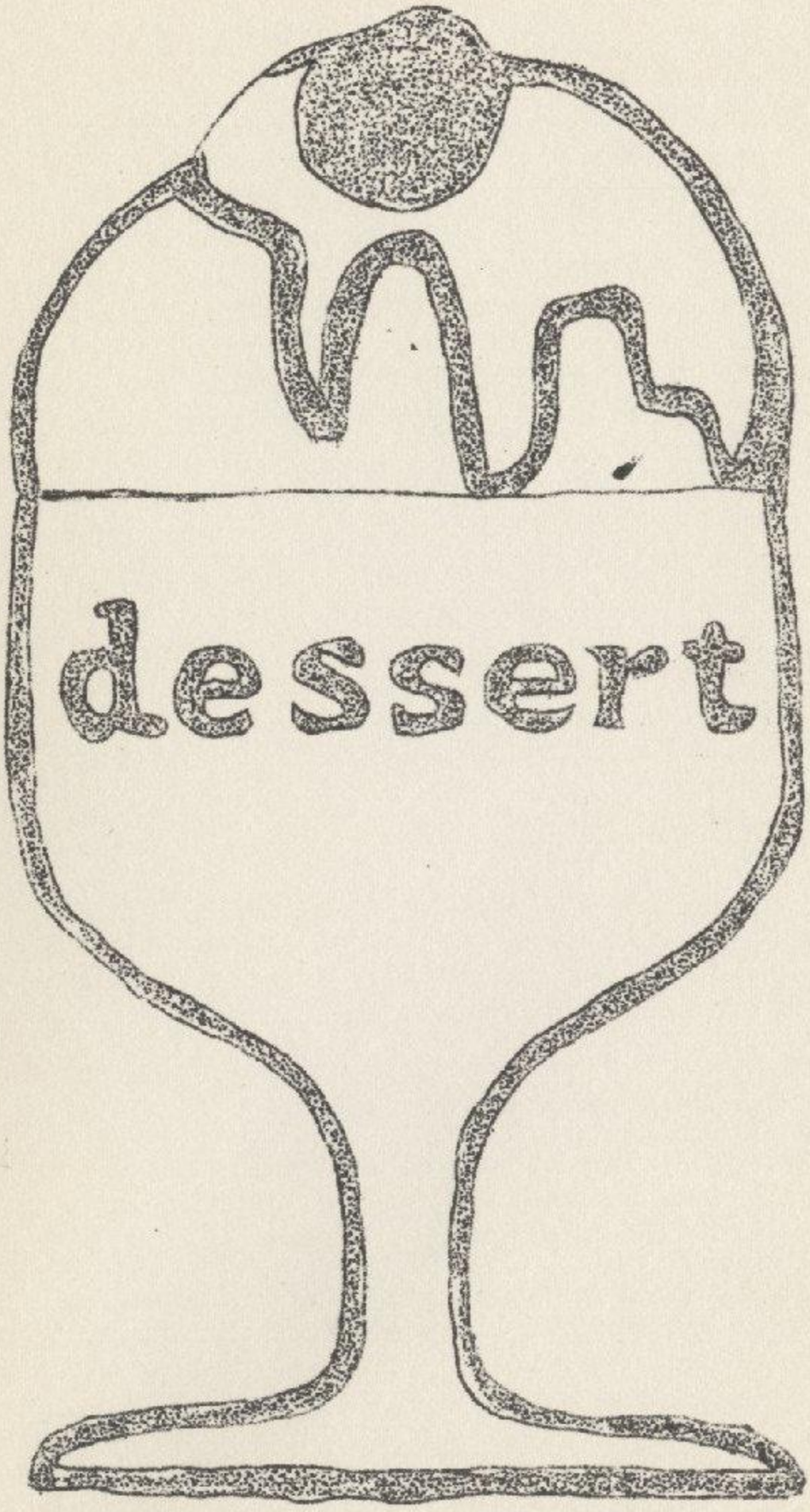
NORMA'S HOT CROSS BUNS

1 yeast cake
¼ cup warm water
1 cup scalded milk
¾ tsp. salt
½ cup sugar
½ cup shortening
4½ cups sifted flour
3 egg yolks
1 cup raisins

Soften yeast in warm water. Add scalded milk to salt, sugar and shortening. When lukewarm, add yeast and 1½ cups flour. Beat well and let rise until very light. Add egg yolks and remaining flour. Knead lightly and let rise until doubled in bulk. Roll out dough to 1" thickness and cut in rounds (2½ doz.) Place 2" apart on greased baking sheets and let rise. Glaze surface of each bun with a little egg white diluted with water. With a sharp knife, cut a cross on top of each bun. Bake in 400° oven about 20 minutes. Just before removing from oven brush with sugar and water. Fill cross with plain frosting.

TIPS FOR BREAD MAKERS

1. Bread must rise in a warm place. But not a hot one. If house is chilly, turn on oven for two minutes then turn off. Place bread in oven to rise after oven is off.
2. Always sift flour before measuring. Too much flour spoils the texture.
3. Before placing bread in oven sprinkle top lightly with lukewarm water. Makes an even browning and top crust softer.
4. Always remove bread from pans as soon as baked. Otherwise bottom crust is soggy and texture not as nice. Cool on wire cake racks.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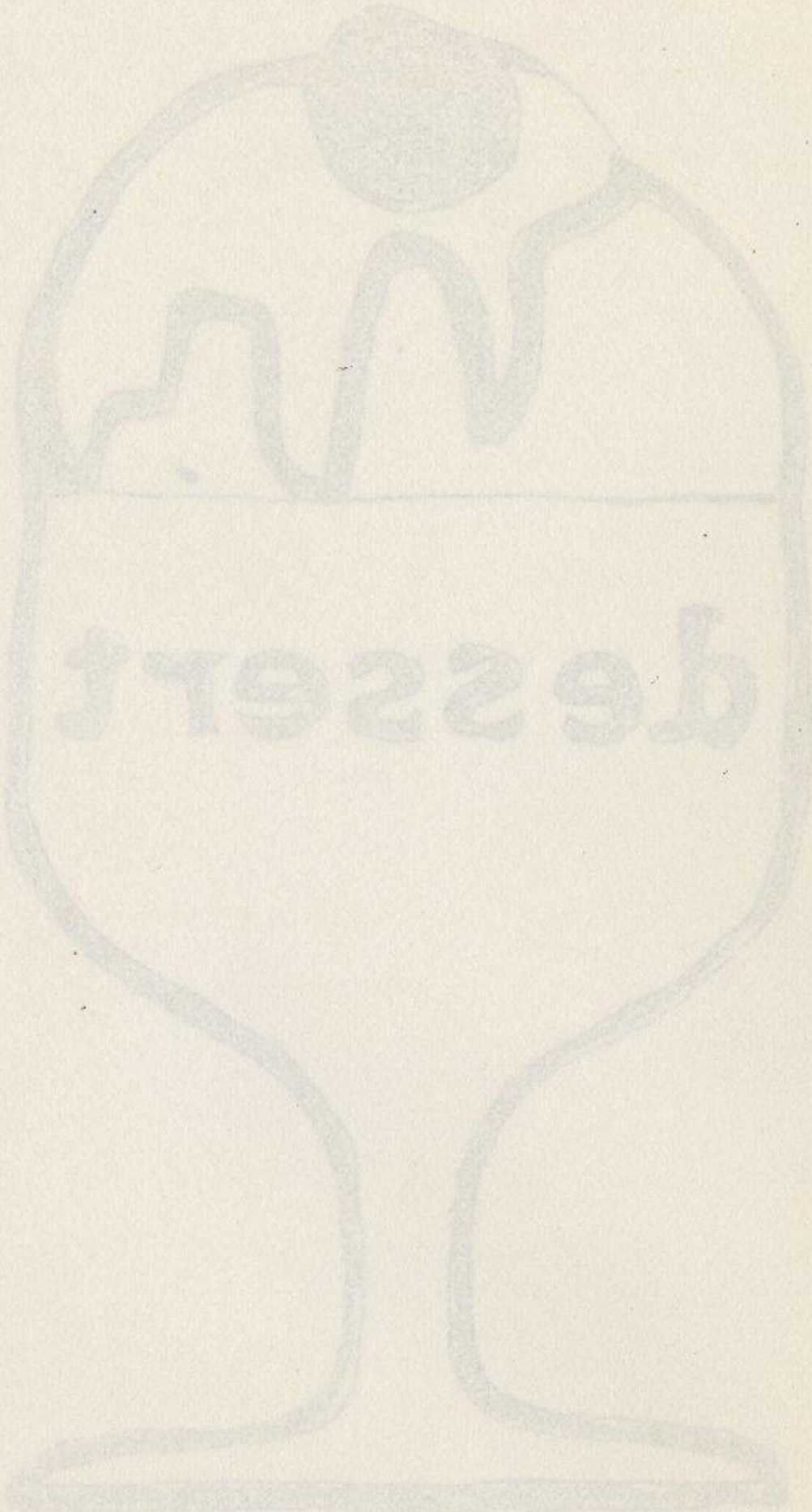


INTERMARRIAGE
Babs Nutt

1 qt. milk scalded in double boiler. Mix and stir into the milk ¾ cup sugar, ½ tsp. salt, 1 heaping tbsp. corn starch and 3 egg yolks well beaten. Stir until thick. Add 1 tsp. vanilla. Pour into casserole and cool slightly. In a pan over hot water put: 2 sq. chocolate or ½ cup cocoa, 4 tbsp. milk and ¾ cup sugar. When melted, mix well. Beat 3 egg whites very stiff and fold into chocolate mixture. Pour over top of pudding. Bake at 325° for about 20 minutes or until chocolate puffs up and is about to crack. Cool and chill until ready to serve. Serves 4-6.

BAKED OATMEAL PUDDING
Connie Elder

1 cup raw oatmeal
1 cup brown sugar
1 cup raisins
1 qt. milk
Butter, size of egg
1 tsp. nutmeg
1 tsp. salt

Bake slowly 2 hours. Set a few minutes and serve plain or with cream.

DATE WALNUT PUDDING
Edith L. Sausville

2 eggs
2 tbsp. flour
1 tsp. baking powder
1 cup chopped walnuts
1 cup chopped dates
¾ cup sugar

Beat eggs and add sugar; sift flour and baking powder together; add walnuts and dates. Either add vanilla flavoring or sprinkle all with cinnamon in a greased pan. Bake about 30 or 40 min. in slow oven. Try with a straw. Serve with whipped cream in individual dishes.

TROPICAL BAKED ALASKA

Edith L. Sausville

Split a ripe pineapple down the middle, leaving the green spiny leaves attached. Hollow out each half of the pineapple. Cut meat into bite sized chunks. Chill shell and chunks in refrigerator. Make a meringue by mixing four well beaten egg whites with one cup of sugar melted in just enough water to dissolve it. Wrap aluminum foil around the pineapple leaves to protect them during baking. Place a generous scoop of strawberry ice cream (it should be quite firm) in the empty shell cover with chunks of pineapple. Quickly cover this with meringue and place in a pre-heated oven. Bake at 450° for three minutes or until brown. Serve immediately, before ice cream melts.

ENGLISH PLUM PUDDING

The Elder Family

1 lb. sugar
1 lb. currents
1 lb. citron, chopped fine
1 tsp. nutmeg
1 lb. seeded raisins
1 lb. suet (chopped fine)
1 lb. dry bread crumbs
8 eggs
1 tsp. baking powder
1 tsp. salt

Fill a can or pail level full so no water can get in. Tie cloth over top of pail with strong string. Then tie a large cloth around pail so all is covered. Boil under water 6-8 hours. Wonderful with hard sauce.

INDIAN PUDDING

Connie Elder

¾ cup corn meal
1 cup boiling water

Stir well and add: ¾ cup molasses, 1 tsp. salt, 1 qt. cold milk and 1 cup raisins. Bake 3 hours in moderate oven, 375°. Serve with whipped cream when warm.

LEMON PUDDING
Connie Elder

Sift together into bowl: ¼ cup sifted flour, 1 cup sugar and ½ tsp. salt. Stir in 1½ tsp. lemon rind (1 lemon), ¼ cup lemon juice, 2 egg yolks beaten and 1 cup of milk. Fold in 2 egg whites stiffly beaten. Pour into casserole. Set in pan of water 1 inch deep. Bake 50 minutes in 350° oven. Good warm or cold. Can use oranges in place of lemon if liked better.

CHOCOLATE-CHIP TORTE
Charlotte Minnich

2 beaten egg yolks
2½ tbsp. sugar
2/3 cup milk
Dash of salt
1 tbsp. unflavored gelatin (one envelope)
¼ cup cold water
2 beaten egg whites
2½ tbsp. sugar
½ cup chocolate bits
1 cup heavy cream whipped

Beat egg yolks and sugar; add milk and salt and cook in top of double boiler until thick, stirring constantly. Add vanilla and gelatine, softened in water. Chill until partially set. Fold in egg whites beaten with remaining sugar. Fold in chocolate bits. Pour into graham cracker crust. Chill. Spread with cream; sprinkle with chocolate bits.

GRAHAM CRACKER CRUST

Mix 1½ cups graham cracker crumbs and ¼ cup sugar; cut in ¼ cup softened butter. Add 1 tbsp. water. Press into 8-inch cake pan. Bake in moderate oven (325°) 10 minutes.

* * *

If the milk to be used in making baked or boiled custard is first scalded and cooled before using, the custard will be smoother.

DATE TORTE

Anna C. Bull

3 eggs
1 cup bread crumbs
½ cup chopped nuts
1 cup granulated sugar
1 tsp. vanilla
1 cup dates cut fine

Beat egg whites very stiff, add beaten yolks and other ingredients. Bake slowly in moderate oven twenty-five minutes. Serve with whipped cream.

THANKSGIVING PUDDING

Connie Elder

1 cup molasses or ½ cup molasses and ½ cup brown sugar
1 tsp. cinnamon
½ tsp. cloves
1 cup sour milk
½ cup butter or oleo
1 tsp. soda
1 tsp. nutmeg
1 tsp. salt

Steam 2½ hours in covered can. Serve with whipped cream or egg sauce.

GRANDMOTHER'S SUET PUDDING

Helen Lihatsh

This pudding is from Mrs. Lihatsh's grandmother and she either concocted it or learned of it at the time of the Marblehead, Mass., centennial celebration in 1876.

1 cup suet
1 cup milk
1 cup molasses
3 cups flour
3 tsp. baking powder
½ tsp. salt
¼ tsp. cloves
½ tsp. cinnamon
1 cup raisins (seeded)
½ cup citron (optional)

Mix all ingredients. Fill greased cans or molds two-thirds full. Tightly cover with foil and tie. Steam three hours. Keep water level in kettle about half way up on cans, add water if necessary. Serve with Golden Sauce. (See p. 72)

HOT FUDGE PUDDING

Connie Elder

1 cup sifted flour
2 tsp. baking powder
½ tsp. salt
¾ cup sugar
2 tbsp. cocoa
½ cup milk
2 tbsp. melted shortening
1 cup chopped nuts

Mix dry ingredients and stir in milk and melted shortening. Blend in 1 cup chopped nuts. Spread batter into 9-inch pan. Mix 1 cup brown sugar, 4 tbsp. cocoa, 1¾ cup hot water. Pour over batter. During baking, cake mixture rises and sauce goes to bottom. Bake at 350° for 45 minutes. Serve with ice cream, whipped cream or topping. Nuts may be omitted.

SOMETHING SPECIAL FOR DESSERT?

Charlotte Minnich

Barely defrost 1 pkg. frozen strawberries--the halved berries, already sweetened. Whip 1 pint vanilla ice cream and blend with 1 cup heavy cream whipped until stiff. Add 1 ounce of rum and 2 ounces of Cointreau. Serve the strawberries in deep dishes, topping generously with the cream mixture.

CHOCOLATE PEPPERMINT TAPIOCA

Kathryn C. Northway

1 egg yolk
2 cups milk
3 tbsp. quick cooking tapioca
1 egg white beaten stiff
½ cup crushed peppermint sticks
Dash of salt

Mix egg yolk with 1 cup of milk in saucepan, add tapioca, salt and remaining milk. Bring quickly to a full boil, stirring constantly. Cool slightly. Fold in egg white and candy. Chill. Serve with chocolate sauce.

WASHDAY PUDDING
Florence Elder

1 cup flour
½ cup milk
3 tbsp. baking powder
¼ tsp. salt
½ cup raisins
4 tbsp. soft crisco

Make batter and spread in square pan. Mix 1 cup brown sugar, 2 cups hot water. Pour over batter. Bake ½ hour at 350°. Serve warm.

MOUNTAIN DEW PUDDING (Old Fashioned Cracker)
Connie Elder

9 common crackers (rolled fine)
6 tbsp. butter
1 qt. hot milk
Yolks of 4 eggs
1 cup sugar

Bake ½ hour at 400°. Take out and spread with jelly. Cover with beaten egg whites and 1 cup sugar. Brown in hot oven. Serve hot.

QUICK CREME BRULEE
Ellen Whittall Rose

Prepare a package of vanilla pudding. Mix as directed on lable, using only 1¾ cups milk; cool. Whip 1 cup heavy cream; add 1 tsp. vanilla. Fold into cooled pudding. Pour into shallow casserole (1½ qt.). Sprinkle ⅓ cup brown sugar evenly over top. Set casserole in pan of ice. Place 6 inches under broiler; broil about 5 minutes or until sugar bubbles. Serves 6.

MOTHER BULL'S CHOCOLATE PUDDING
Anna C. Bull

Melt in double boiler ½ square chocolate. Add 1½ pints of milk. Let scald. Add ¾ cup sugar. When cool add 3 egg yolks and a whole egg, 1 tsp. vanilla. Bake like any custard. Put beaten whites of eggs on top and brown.

APPLE CRISP
Connie Elder

6 large apples sliced into baking dish. Mix together: 1 cup flour, 1 cup brown sugar, ½ tsp. cinnamon, 1/3 cup butter or oleo. Sprinkle over apples. Bake at 350° for 1 hour or more, until apples are tender. Serve warm with cream.

MY MOTHER'S BREAD PUDDING
Edith L. Sausville

1 qt. milk scalded
1½ cups bread crumbs
1½ tsp. vanilla
½ cup sugar
½ tsp. salt
¼ cup melted butter
2 eggs
½ cup raisins (optional)

Add crumbs to scalded milk. Let soak for 15 min. Beat eggs slightly and add sugar and salt to eggs. Mix well. Add milk and crumbs, butter and flavoring. Pour in greased baking dish--setting dish in a pan which contains water. Bake slowly.

POMPADOUR PUDDING
Connie Elder

Scald 2 cups milk in double boiler. Add ½ cup sugar, 2 tbsp. flour, ¼ tsp. salt, 2 beaten egg yolks, and 1 whole egg. Cook until thickened. When cooled, add 1 tsp. vanilla. Top with ½ cup confectioners sugar beaten with 2 egg whites. Slowly add 1 sq. melted chocolate, ½ tsp. vanilla and 1/8 tsp. salt. Chill. Serves 4.

* * *

In a custard recipe calling for several eggs, some of the eggs may be left out by substituting for each egg omitted one-half tablespoon corn starch.

CREAM PUFFS
Connie Elder

Heat in dish on stove burner ½ cup butter or shortening and 1 cup water until it boils. Stir in 1 cup sifted flour a little at a time, until mixture forms a mass. Remove. Stir in 4 eggs one at a time (unbeaten). Mix after each. Place in size desired on greased cookie sheet. Bake 45 minutes at 400°. Let stand in oven 10 minutes after heat is off. Never fails.

FILLING

2¼ cups milk in double boiler. When hot add: 1 cup sugar, 8 tbsp. flour, ½ tsp. salt, ½ cup cold milk, and 4 unbeaten egg yolks. Cook slowly and stir often until thick. Add 1 tsp. vanilla and fold in 4 beaten egg whites. Cool and fill puffs.

FOAMY SAUCE FOR PLUM PUDDING
Bertha LaBombard

2 eggs separated
½ cup heavy cream
½ cup powdered sugar
1 tsp. vanilla or rum flavoring

Beat egg whites until stiff. Fold in powdered sugar. Beat yolks until thick and lemon colored. Add yolks to egg white mixture. Whip cream and fold into egg mixture. Add flavoring.

GOLDEN SAUCE
Helen Lihatsh

¾ cup flour
2 tbsp. flour
1 cup sugar
1 cup milk
2 well beaten eggs

Mix in top of double boiler in order given. Cook over hot water until slightly thickened--stirring constantly. Serve warm on suet pudding.

SAUCE FOR THANKSGIVING PUDDING

Connie Elder

Beat 2 egg whites, add 1 cup confectioners sugar. Add beaten yolks and ½ cup whipped cream. Flavor with vanilla.

PUDDING SAUCE

Bertha LaBombard

6 tbsp. butter or oleo
1½ tsp. vanilla
2/3 cup granulated sugar
2 eggs, separated
¼ tsp. salt
2 tbsp. flour
¼ tsp. nutmeg
1 cup hot water

Work butter with back of spoon in top of double boiler until soft and creamy. Combine sugar and flour and stir into butter with spoon until thoroughly blended. Beat egg yolks with fork tunil thick, then stir into butter mixture. Stir in hot water. Cook in double boiler until thickened, 6-8 minutes, stirring constantly. Remove from heat and cool. Add vanilla and nutmeg. Chill in covered container in refrigerator over night. Just before serving, beat egg whites with salt until stiff but not dry. Fold into chilled mixture. Serve over steamed puddings.

LEMON SAUCE

Maude A. Thompson

1 cup sugar
3 tbsp. lemon juice
2 cups water
3 tbsp. flour
Dash of salt
Butter, size of walnut

Mix all together in top of double boiler. Cook and stir over hot water until thick and clear. Serve on steamed plum pudding or cottage pudding.

CHOCOLATE CRESTED CUSTARD PIE

Bertha LaBombard

Pastry for 9-inch pie shell
4 eggs slightly beaten
1 tsp. vanilla
1 sq. unsweetened chocolate, melted
⅓ to ½ cup sugar
3 cups milk
¼ tsp. salt
2 tbsp. sugar
2 tbsp. hot water

Line a deep 9-inch pie pan with pastry, rolled ⅛ inch thick, allowing pastry to extend 1 inch beyond edge. Fold edge back to form standing rim; flute with fingers. Combine eggs, sugar, salt, milk and vanilla. Pour into pie shell. Bake in hot oven (425°) 30 minutes, or until a knife inserted comes out clean. Remove from oven. Mix together sugar and chocolate. Add hot water gradually and stir until blended. Pour chocolate mixture over top of pie. Place in slow oven (300°) and bake 7 to 10 minutes longer.

APPLE PIE

Louise Keene

1 cup sugar
½ cup orange juice
2 tbsp. flour
3 tbsp. light corn syrup
⅓ cup melted butter

Mix all ingredients together with enough thinly sliced apples to fill pie pan. Butter pie pan heavily before putting in pastry. Then fill with apple mixture and make strips for the top. Preheat oven. Bake at 400° for 15 minutes. Reduce heat to 250° and bake for 35-40 minutes.

* * *

Add one tablespoon of cold water for each egg white used in pie meringues before beating for twice as high covers. Also add a few drops of lemon juice to meringue before beating.

PASTRY MIX
Blanche Guyer

7 cups sifted flour
4 tsp. salt
Lard
(2 cups for hard wheat flour or 1¾ cups for soft wheat flour.)

Combine flour and salt. Cut lard into flour mixture until crumbs are about the size of small peas. Store pastry mix in covered container in refrigerator. Yield: 8 single crust pies.

PINEAPPLE PIE
Lillian LaBombard

1 can crushed pineapple
¾ cup sugar
2 tbsp. flour
1 egg, slightly beaten
Piece of butter size of walnut

Put pineapple on stove in a sauce pan and bring to a boil. Thicken with flour, sugar and egg. Lastly add butter. Put in baked pie shell and cover with meringue or whipped cream.

PUMPKIN CUSTARD PIE
Bertha LaBombard

1 unbaked 9-inch pie shell
½ cup brown sugar, firmly packed
½ tsp. salt
½ tsp. ground allspice
1½ cups pumpkin, cooked
3 eggs, slighly beaten
½ cup white sugar
1 tbsp. flour
½ tsp. ground nutmeg
1 tsp. cinnamon
1½ cups scalded milk

Mix sugar, flour and spices. Add to eggs and mix well. Blend in pumpkin. Add milk gradually. Turn into unbaked 9-inch pie shell. Bake in hot oven (425°) for 10 minutes. Reduce heat to 350° for 50 minutes. For a special treat, serve with whipped cream and a dribble of honey over the top or use ginger cream topping. VARIATION: Use 2 tsp. of pumpkin pie spice in place of other spices.

SUSAN'S PECAN PIE

Louise Keene

3 eggs
½ cup sugar
¼ tsp. salt
1 cup light corn syrup
½ tsp. vanilla
1 cup broken peacans

Beat eggs slightly, add other ingredients. Mix well. Line plate with plain pastry. Pour in filling. Bake 45 minutes at 300°. Chill. Makes 9-inch pie.

MY MOTHER'S CUSTARD PIE

Anna C. Bull

4 eggs, slightly beaten
Pinch of salt
½ cup sugar
Nutmeg to taste
3 cups whole milk

Mix all ingredients and put into unbaked pie shell which has been made with hot water to prevent soaking. Bake at 350° for 30 minutes, or until knife comes out clean when inserted into middle.

RHUBARB STRAWBERRY PIE

Bertha LaBombard

3 cups diced rhubarb
1 pkg. frozen straw berries
¾ to 1 cup sugar
1 tbsp. lemon juice
3 tbsp. quick cooking tapioca
¼ tsp. salt
2 tbsp. melted butter or margarine
Pastry for 9-inch pie

Defrost strawberries just enough to separate, mix with rhubarb and add the combined sugar, tapioca and salt, let stand 15 minutes. Line a 9-inch pie plate with pastry and spread a tablespoon of melted butter over bottom. Refrigerate 10 min. Fill pastry with fruit mixture and add remaining butter. Cover with a lattice crust and bake at 425° for 35 to 40 minutes.

MAPLE SUGAR PIE (2 crust)
Sheila Conrad

¼ cup white sugar
1 tbsp. flour
1 cup cream
½ cup maple sugar
1 egg, well beaten
Dash of salt

Dissolve sugars, flour and salt in cream. Add egg. Place in bottom crust, dot with butter and put on top crust. Bake about 45 minutes until filling bubbles and thickens.

RHUBARB CUSTARD PIE
Anna C. Bull

Yolks of three eggs
1 tbsp. flour
½ cup milk
1 cup sugar
Small piece of butter
Pinch of salt
1 cup chopped rhubarb

Mix all ingredients and pour into unbaked pie shell. Bake as you would a custard pie. Use whites of eggs as a meringue.

BLUEBERRY PIE
Mildred Derby Hoyt

Fill the bottom crust of a two crust pie as full of elderberries which have been picked from the stems as you generally would a berry pie. Scatter over the top 2 tsp. tapioca, 1 tbsp. molasses and ½ to 1 cup sugar (depending on the sweetness desired). Seal the top crust on well and bake as any berry pie.

MOCK APPLE PIE
Marjorie T. Scott

14 saltines (broken into quarters), 1¼ cups boiling water, 1½ tsp. cinnamon, 1½ cups sugar, 1½ tsp. cream of tartar, 2 tbsp. lemon juice, ½ tsp. nutmeg. Mix all ingredients together. Pour into unbaked pie shell and dot with butter. Cover with top crust and bake at 375° for 45 minutes.

LEMON PIE
Bertha LaBombard

1 lemon, grated rind and juice
2 egg yolks
2 cups hot water
1 cup sugar
1 tbsp. butter
2 tbsp. flour

Put rind and butter in with water. When it boils add yolks, juice of lemon and flour. When thick pour into pie shell (baked). Beat egg whites with 1 tbsp. sugar and put on top. Bake at 400° for about 5 minutes or until lightly browned.

AUNT EUNICE'S LEMON SPONGE PIE
Anna C. Bull

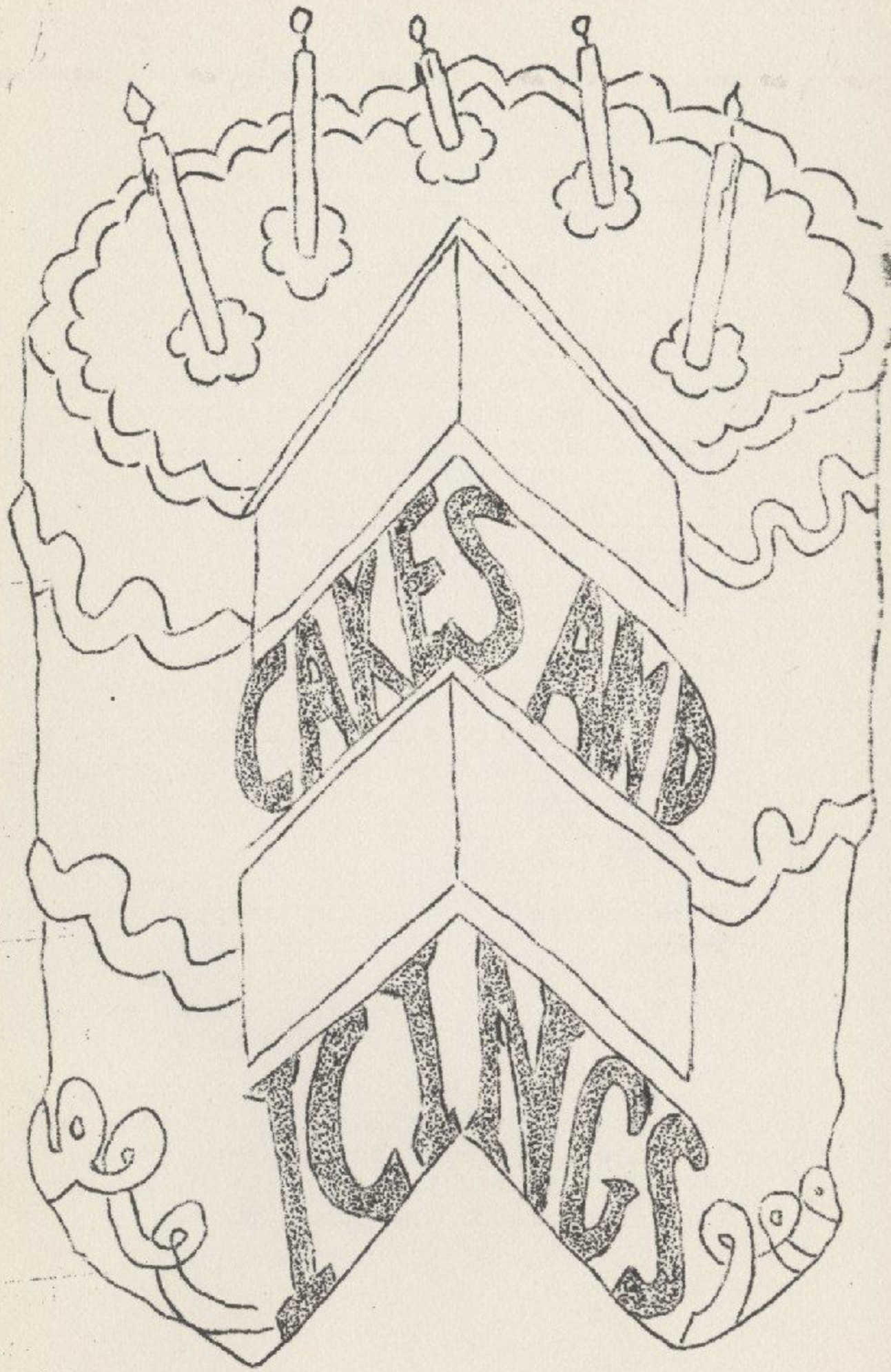
1 lemon, juice and grated rind
1 cup sugar
1 cup milk
Butter, ½ size of egg
2 tbsp. flour
2 eggs, yolks and whites separate

Mix all ingredients, folding in beaten egg whites last. Bake in one crust at 375° for about ½ hour.

MOCK CHERRY PIE
Kathryn C. Northway

1 cup cranberries
1 cup sugar
½ cup cold water
1 tbsp. butter
½ cup shopped raisins
1 tbsp. flour
1 tsp. vanilla
½ tsp. almond extract (optional)

Mix flour and sugar together. Stir into other ingredients and cook until thick. Cool. Pour into unbaked pie shell and add top crust. Bake in 400° oven about ½ hour. Double ingredients for one large pie or two small pies.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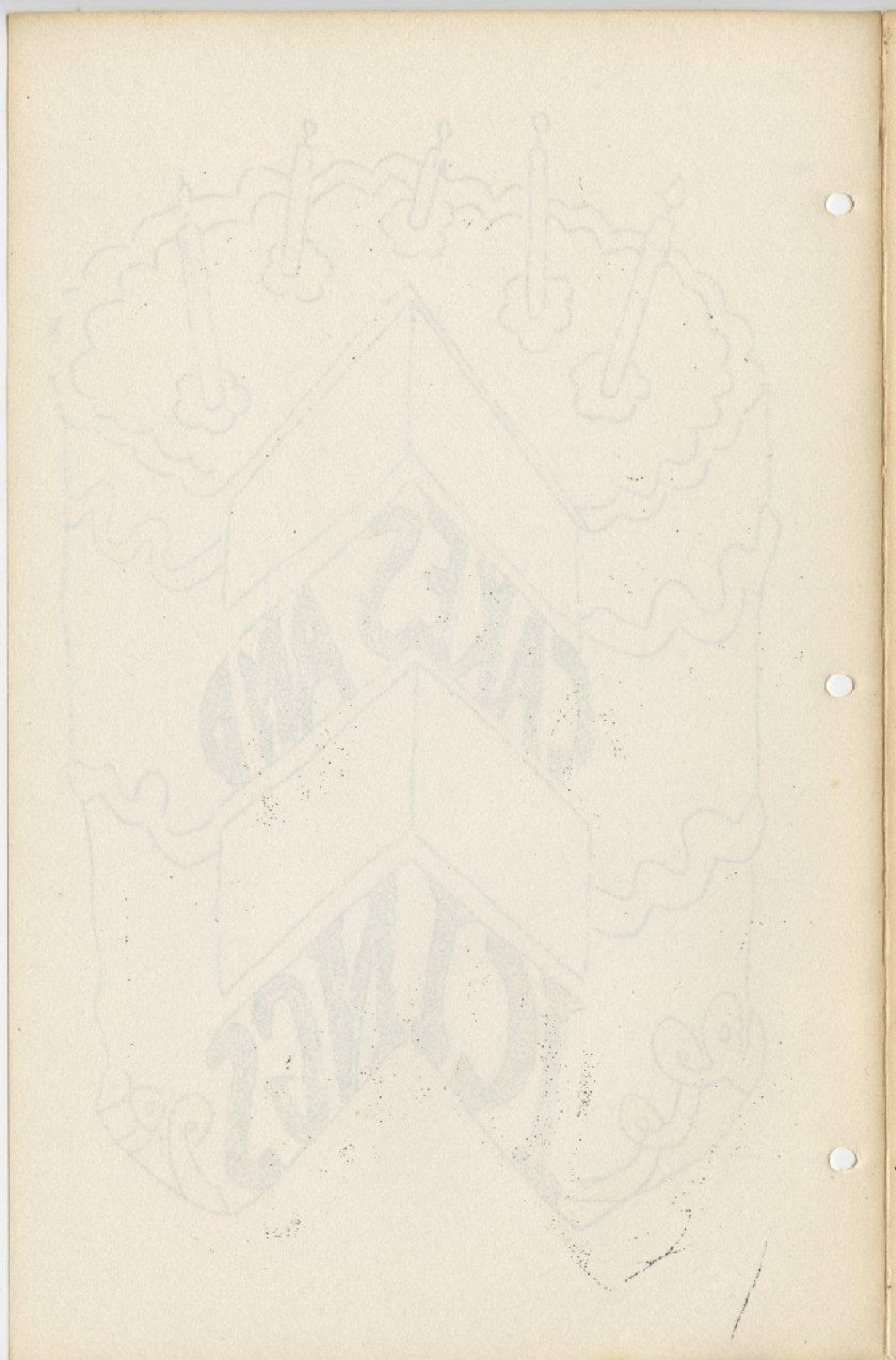


THE STORY OF MY WEDDING CAKE

Mildred Derby Hoyt

"And I don't want a Plaster-of-Paris frosting on my wedding cake. I want 'White Mountain.'" So I said and there wasn't! Neither Plaster-of-Paris or White Mountain!

Mother and I had made a gorgeous three layer pyramid of a cake .but would that post-war invert sugar make a frosting? No! Three times she tried, at 6 egg whites each, to please me, and each time the frosting foamed and subsided. About the last think on that morning in August, 1920, it foamed up enough to cover the bottom layer of my beautiful cake and for a few boxes. Even at that I was lucky to get sugar at 20¢ a pound!

The next time this "rule" was used was for my maid of honor in New Jersey. My sister Marion used it and Bernice had anniversary cakes from it. Also cousins in Canada. So by the time the Hoyt girls were old enough, this recipe was traditional in the family.

Young Janet was worried about how to tell Grandma. "She won't approve! She'll say I'm too young! I've got to tell her first!" she wailed. We decided to ask Grandma to help make the cake. So simple. Again, it was war time and no gas to spare to carry the pounds of materials up the knoll to Grandma's, so Janet, looking scarcely older than when she first pulled the little red cart, loaded it up with her cake ingredients and trudged off to Grandma's. It took most of her day to "build the cake," as Mother says it.

Then came Dorothy, Elizabeth and Helen in that order to "tell" Grandma. Donna shall have hers for housewarming and we must start it soon so Grandma can help.

But these have all been the beautiful cakes I envisioned. Some did their own decorating, some hired it done but one way or another, my dreams are fulfilled.

And if you ever make this cake, you will see why you will be "building" and not only a cake!

WEDDING CAKE
Mildred Derby Hoyt

2 cups butter
2 cups light br. sugar
12 eggs, separated
1 cup molasses
4 cups flour
4 sqs. chocolate
1 tbsp. hot water
1 cup milk
1½ tsp. mace
4 tsp. cinnamon
2 tsp. nutmeg
2 tsp. cloves
½ tsp. soda
3 lbs. seedless raisins
2 lbs. seeded raisins
1 lb. currents
1½ lbs. citron
½ lb. each lemon and orange peel or mixed fruit

Cut raisins, add fruit, dredge with flour. Melt chocolate. Cream butter and sugar until very light, add egg yolks beaten until stiff and lemon colored. Stir in milk and molasses. Sift in flour and spices, stir, add fruit and melted chocolate, fold in stiffly beaten egg whites and then soda dissolved in hot water. Pour into wedding cake pans that are greased, floured and lined with paraphin paper. This makes the traditional 3-layer pyramid wedding cake. By making the bottom layer of the fruit cake and the two top layers of a white cake, you can have a sheet of fruit cake to cut for boxes. A good way is to steam the fruit cake an hour then bake in a very slow (300°) oven an hour or until it tests done. Freezing will ripen your cake quickly. Otherwise plan for a month. Thaw cake before frosting or the frosting will run.

A BOY'S SPICE CAKE
David Nutt, Jr.

Cream together:
½ cup shortening
1 cup sugar
2 eggs beaten

Sift together:
1¾ cups flour
½ tsp. salt
½ tsp. nutmeg
1 tsp. soda
½ tsp. cloves
½ tsp. cinnamon

Sift dry ingredients and add alternately with 2/3 cup milk. Bake in 8 x 8 x 2 inch pan at 325° for one hour. Double recipe for 13 x 8 inch pan. Cool. Frost with lemon frosting. Easy to make and good to eat.

CHERRY NUT CAKE
Lillian LaBombard

2½ cups sifted cake flour
3½ tsp. baking powder
½ cup crisco
1 tsp. salt
18 maraschino cherries (drained and cut fine)
1½ cups sugar
1 tsp. salt
¾ cup milk
4 egg whites
2 tsp. vanilla
¾ cup walnuts, chopped
¼ cup maraschino cherry juice

Sift flour, sugar, baking powder and salt into bowl. Drop in shortening (no creaming necessary). Combine milk and cherry juice. Add ¾ cup of this liquid to bowl, add vanilla. Beat 2 minutes with mixer, low speed. Scrape bowl, spoon and beater. Add remaining liquid and egg whites; beat 2 minutes with mixer. Add cherries, nuts, blend. Bake in two 9-inch greased layer pans in moderate oven, 375°, 20-25 minutes. Cool and frost with 7-minute icing.

* * *

To divide an egg: Beat egg, measure it in cup.

INEXPENSIVE SPONGE CAKE

Helen Fogg

This cake is often called MOCK or BUTTER SPONGE or HOT MILK SPONGE CAKE

Grease and flour two 9-inch layer pans or 13 x 9 oblong pan. Beat 4 eggs with rotary beater until very light. Beat in 2 cups sugar, ½ tsp. salt, 2 tsp. flavoring. Beat in 2 tbsp. butter melted in 1 cup boiling hot milk. Sift together and beat in very quickly, 2 cups sifted flour and 2 tsp. baking powder. Immediately pour into prepared pan or pans. Bake until cake tests done. Cool. Serve with fresh fruit or top squares of cake with sweetened whipped cream and berries.

CANADIAN WAR CAKE 1914-18

Mildred Derby Hoyt

The recipe for this war cake sold at 10¢ apiece. The money to be donated to the war effort of Canada and was not supposed to be given away. I guess it is far enough past by now to give it.

Bring to a boil
- 1 cup brown sugar (there was no white)
- ¼ cup shortening (there was no butter)
- 1 cup raisins cut up (eggs were scarce)
- ½ tsp. salt

Let cool and add:

2 cups flour	1 tsp. mace or nutmeg
1 tsp. cinnamon	¼ tsp. cloves
1 tsp. soda	1 tsp. cream of tartar

Bake in loaf pan for 1 hour in slow oven.

* * *

To keep a bowl steady when shipping ingredients, place it on a wet folded cloth.

DUMP-IN CHOCOLATE CAKE

Helen W. Lacoss

Put sifter in mixing bowl and add:
1½ cups sifted flour
1 cup sugar
½ cup cocoa
½ tsp. salt
1 tsp. soda

Sift into bowl and add:
1 unbeaten egg
½ cup sour milk (or 1½ tsp. vinegar in milk to make ½ cup)
½ cup melted shortening
1 tsp. vanilla
½ cup boiling water

Beat together thoroughly. Bake in square pan at 350° for 40 minutes. Double the recipe to bake in 13 x 9 inch pan, or to make layer cake in 9-inch pans.

CHOCOLATE CAKE

Bertha LaBombard

Cook 3 tbsp. cocoa and ½ cup boiling water together for 1 minute. Let cool. Cream 4 tbsp. shortening, 1 cup sugar, and 1 egg. Sift together 1½ cups flour, ½ tsp. baking powder, 1 tsp. soda, pinch of salt. Add dry ingredients to creamed ingredients. Add cocoa and 1 tsp. vanilla. Bake at 350° until done.

ICING

2 egg whites
4 tbsp. water
1 cup sugar

Cook water and sugar together until it spins a thread. Add egg whites, beat until it stands in peaks.

* * *

When a tea or coffee pot has become stained inside, fill with cold water, add a teaspoonful of soda. If set upon the stove and boiled for three quarters of an hour, the inside will become as bright and clean as new.

AUSTRALIAN LAMINGTONS

Norma Gray

½ cup butter
½ cup sugar
½ tsp. vanilla
3 eggs
10 oz. (1 cup) self-raising flour
Pinch of salt
4 tbsp. milk
Raspberry Jam

Cream butter, sugar and vanilla. Add eggs one by one and beat well. Fold in sifted flour and salt alternately with the milk. Pour mixture into a greased 8-inch square cake pan and bake in moderate oven for 50-60 minutes. Cool and store in air-tight tin. Next day slit cake through centre and spread with jam. Sandwich together and cut the cake into two inch squares.

ICING FOR LAMINGTONS

7 ozs. icing sugar
3 tbsp. boiling water
1 oz. cocoa
6 ozs. shredded coconut

To make icing, blend sifted icing sugar and cocoa and pour the boiling water over it. Work together with a wooden spoon, adding more water if necessary. Stand the icing over hot water to keep it thin, then dip the squares of cake in it, using a fork to hold the cake. Before the icing sets toss the cake in the coconut. Then, stand on a wire cake tray to set. You may omit the cocoa--add a little extra icing sugar and color pink, green, or yellow as desired.

* * *

Open canned fruit an hour or two before it is needed for use. It is far richer when the oxygen is thus restored to it.

* * *

Sugar in fried cakes, fritters, etc., should always be added to the milk--this prevents the cakes from absorbing the fat in the frying.

POUND CAKE

Arlene Gerstenberger

Cream together:
- ½ cup shortening
- ¼ cup butter
- 1¼ cup sugar

Add and beat well:
- 3 eggs
- 2/3 cup milk

Add at once and beat until creamy:
- 2¾ cups sifted flour
- 1½ tsp. baking powder
- ¾ tsp. salt
- ½ tsp. mace
- ½ tsp. lemon rind

Add last:
- ½ cup chopped walnuts
- ¼ cup sliced maraschino cherries

Prepare a long loaf-pan by greasing and line with waxed paper. Bake at 300° for 1 hour. Increase heat to 325° and bake for another 50 minutes. Cake will crack across top.

SPONGE CAKE

Kathryn C. Northway

Mix together:
- 3 egg yolks, beaten until light
- 3 tbsp. cold water
- 1 tsp. vanilla
- ½ tsp. almond extract

Add:
- 1 cup sugar, sifted

Sift together and add:
- 1½ tsp. corn starch in cup and fill cup with flour
- 1½ tsp. baking powder
- ¼ tsp. salt

Beat well and fold in 3 stiffly beaten egg whites. Pour in ungreased 8 x 8 square pan or tube pan and bake in 325° oven for 55 to 60 minutes.

CHEESECAKE

Louise Keene

½ box zwieback (1 cup crumbs)
¼ tsp. cinnamon
2 tbsp. sugar
3 tbsp. butter

Combine the above ingredients for the crust.

3 large pkg. cream cheese
½ tsp. salt
3 tbsp. vanilla
1 cup sugar
4 egg whites beaten stiff

Soften cheese, add salt and flavoring. Add sugar to egg whites and fold into cheese. Bake for 25 minutes at 350°. Cover with one pint sour cream to which has been added 2 tbsp. sugar and ¼ tsp. salt. Bake 4 min. at 450°.

WALNUTTY BROWNIE RIBBON CAKE

Edith L. Sausville

A delicious party dessert because it can be made far ahead of the hour your guests are to arrive. Line 15½ x 10½ x 1 inch jelly-roll pan with aluminum foil, extending foil 2" on both ends of pan; grease. Prepare Betty Crocker Brownie Mix as directed on package for Fudge Brownies, adding ½ cup chopped walnuts. Spread batter in pan. Bake 15 to 20 minutes at 350°. Cool in pan 15 minutes. With aid of foil, lift brownies out in one piece. Cut into 5 strips each 10 x 3 inches. Whip 2 cups whipping cream with ¼ cup confectioners sugar and vanilla flavoring if desired. Spread ½ cup cream on each brownie. Stack strips cream sides up; frost with rest of cream. Chill 6 hours or overnight. Top with walnuts. Serves 12.

CREAM CHEESE CAKE
Aletha Whittall

Mix until smooth: 1 lb. cream cheese, 2 whole eggs, ½ cup sugar, and 1 tsp. vanilla.

Crumb Crust: Roll 20 graham crackers into crumbs and combine with ¾ stick of butter, melted. Pat on to sides and bottom of spring form pan.

Pour first mixture into crust. Bake 20 minutes at 375°. Cool. Mix 1 pint sour cream with 2 tbsp. sugar and 1 tsp. vanilla. Pour this over baked mixture. Bake 10-15 minutes at 425°. Cool. Remove side os pan. Spread top with blueberry (best), cherry or strawberry preserves.

BLUEBERRY BUCKLE
Helen Fogg

Mix together thoroughly ¾ cup sugar, ¼ cup soft shortening, 1 egg. Stir in ½ cup milk. Sift together and stir in 2 cups flour, 2 tsp. baking powder, ½ tsp. salt, 2 cups well drained blueberries. Sprinkle top with crumb mixture: ½ cup sugar, ⅓ cup sifted flour, ½ tsp. cinnamon, ¼ cup soft butter, well mixed. Bake for 45-50 minutes at 375° (moderate oven). Cut in 9 3-inch squares.

VELVET LUNCH CAKE
Bertha LaBombard

1 cup sugar
½ cup butter or other shortening
1 egg
1 tsp. molasses
1 cup sour milk
1 tsp. soda
1 tsp. cinnamon
1 tsp. cloves
1 tsp. nutmeg
2 cups flour

Cream together sugar and shortening. Add egg, spices, molasses, flour and milk with soda. Cook about 25 minutes in 350° oven.

SLATE ROOF CAKE

Mildred Derby Hoyt

This cake recipe was used for "Junior Lunch" and sold every day for 5¢ a 3-inch square at 10 a.m. at Mt. Holyoke College. Small for brides.

1 cup sugar
2 tbsp. butter
1 egg yolk
3 tbsp. cocoa dissolved in ½ cup boiling water
½ tsp. vanilla
½ tsp. salt
1½ cups sifted flour
1 tsp. baking powder
1 scant tsp. soda dissolved in ½ cup boiling water

Cream the sugar, butter and egg yolk about 2 min. Add the rest of the ingredients in the order given, sift the dry ones together. Stir quickly. A very thin batter. Bake 30 minutes at 350° in 7-inch pan. Turn out to cool but return to pan to frost. Frost with "6-minute Frosting+ or ½ the "7-Minute Frosting"recipe cooked 6 minutes. Cover top with melted chocolate, bitter or semi-sweet, as you like.

CRANBERRY HOLLY CAKE

Connie Elder

2½ cups cake flour
1½ tsp. baking powder
½ tsp. soda
1 tsp. salt
1 2/3 cups sugar
¾ cup shortening (oleo)
¾ cup sour milk
3 eggs
1 tsp. grated lemon rind
¾ cup fresh cranberries, chopped fine

Put shortening in bowl. Stir to soften. Blend in lemon rind. Sift in dry ingredients. Add milk. Mix until all flour is dampened. Beat 2 minutes. Add eggs and beat one minute. Stir in cranberries. Pour into 2 9-inch layer pans. Bake at 350° for 35-40 minutes. Cool. Frost with 7-minute frosting, lemon flavored. Garnish with holly leaves and whole fresh cranberries.

ORANGE KISS-ME CAKE
Marjorie T. Scott

Squeeze 1 large orange (reserve juice for topping). Grind together pulp and rind of orange, 1 cup seedless raisins and 1/3 cup walnuts, using coarse blade of food chopper.

Sift together:
2 cups sifted all-purpose flour
1 tsp. soda
1 tsp. salt
1 cup sugar into mixing bowl.

Add:
¾ cup milk
½ cup shortening

Beat for 1½ minutes (with electric mixer use low speed.)

Add:
2 unbeaten eggs and ¼ cup milk. Beat for 1½ minutes.

Fold in orange-raisin mixture. Pour into 12 x 8 x 2 or 13 x 9 x 2 inch pan or two loaf pans well greased and lightly floured on the bottom. Bake in moderate oven (350°) for 40-50 minutes. Drip 1/3 cup orange juice over warm cake. Sprinkle with mixture of 1/3 cup sugar, 1 tsp. cinnamon and ¼ cup chopped walnuts. Garnish with pieces of orange slices.

CHOCOLATE CAKE WITH SALAD DRESSING
Bertha LaBombard

1 cup sugar
½ cup cocoa
1 cup salad dressing
2 tsp. soda in 1 cup boiling water
½ tsp. salt
1 tsp. vanilla

Sift 2 cups flour into rest of ingredients and mix with spoon (not electric mixer). Bake at 325° 35-40 minutes for loaf.

CHOCOLATE ANGEL FOOD CAKE
Bertha LaBombard

¾ cup sifted cake flour
4 tbsp. cocoa
1¼ cups sifted sugar
¼ tsp. salt
1 tsp. cream tartar
1 tsp. vanilla
1¼ cups egg whites

Sift flour once, measure, add cocoa and ¼ cup sugar and sift together 4 times. Beat egg whites and salt with rotary beater or whisk. When foamy add cream of tartar and continue beating until eggs hold in stiff peaks but not dry. Add remaining cup of sugar, 2 tbsp. at a time, beating with beater or whisk after each addition until sugar is blended. Fold in vanilla. Then sift about ¼ cup flour over mixture and fold in lightly; repeat until all is used. Turn into ungreased 9-inch tube pan. Cut gently through batter with knife to remove air bubbles. Bake in 325° oven 50 minutes or until done. Remove from oven and invert pan until cold.

SPONGE CAKE (12 egg yolks)
Bertha LaBombard

12 egg yolks (1 cup)
¼ tsp. salt
2 tsp. baking powder
1½ cups sugar
½ cup boiling water
1½ cups cake flour
1 tsp. vanilla (I use a little more vanilla and ½ tsp. lemon extract.)

Beat egg yolks and salt 3 minutes or until yolks are lemon colored. Add sugar slowly, pour in boiling water, then flour and baking powder a little at a time. Add extract. Bake one hour in 325° oven.

* * *

Hollow out center slightly and let it cling higher on the edges when spreading cake batter in pan, you will have a flatter cake.

CRAZY CHOCOLATE CAKE
Sheila Conrad

1½ cups flour
1 cup sugar
3 tbsp. cocoa
1 tsp. soda
1 tsp. salt
6 tbsp. liquid shortening
1 tbsp. vinegar
1 cup cold water
1 tsp. vanilla

Sift dry ingredients into mixing bowl. Add liquid shortening, vinegar, vanilla and cold water. Beat until smooth and flour has disappeared. Pour into an 8-inch pan ungreased. Bake at 350° for 30-35 minutes. This cake may be mixed in the cake pan or a skillet to save washing the mixing bowl and is delicious topped with CARAMEL BROILED FROSTING (see page 93) and served warm.

VELVET SPICE CAKE
Lillian LaBombard

2 cups brown sugar
½ tsp. salt
2 eggs
2 tsp. cinnamon
½ tsp. allspice
2 cups sifted flour
½ cup shortening
1 tsp. nutmeg
¼ tsp. cloves
1 tsp. soda
1½ cups sour milk

Cream sugar and shortening, add salt and eggs and beat well. Sift spices with flour. Put soda in sour milk and alternate with flour, beating after each addition. Bake in greased cake pan at 350° 25-30 minutes. Cool and frost with butter icing.

* * *

A little baking soda added to boiling syrup will prevent it from srystallizing: a little vinegar will likewise prevent syrup from returning to sugar.

* * *

To keep parsley place in a closed jar in the refrigerator.

ANGEL GINGER BREAD
Blanche Guyer

¼ cup butter
½ cup sugar
1 egg
¼ cup molasses
1 heaping cup flour
1 tsp. soda
¼ tsp. cinnamon
¼ tsp. salt
½ cup boiling water

Cream together butter and sugar. Add egg and molasses. Stir in dry ingredients. Then add boiling water and beat together. Bake in moderate oven. Serve with whipped cream.

I C I N G S

EASY CARAMEL ICING
Marion Jache

Mix together in saucepan 1½ cups brown sugar (packed in cup), ¼ cup top milk and 2 tbsp. butter. Bring to boil and boil 3 minutes, stirring constantly. Remove from heat. Add 1 tsp. vanilla. Cool to lukewarm. Beat until creamy and thick enough to spread. Add a little cream if necessary to make it easier to spread.

ORANGE BUTTER FROSTING

4 tbsp. butter
1 egg yolk
1 cup confectioners sugar
2 tbsp. orange juice
Grated rind of 1 orange

Beat butter until very creamy. Stir in egg yolk. Beat in sugar, 2 tbsp. at a time. Beat hard until very light and fluffy. Stir in orange juice and rind and a little more sugar if necessary to make the desired consistency.

ONE MINUTE FUDGE FROSTING

Sheila Conrad

1 cup sugar
¼ cup shortening
1 sq. chocolate
⅓ cup milk

Boil all ingredients hard for one minute. Cool and add a few drops of vanilla and a dash of salt. Beat until frosting is of spreading consistency.

CARMEL BROILED FROSTING

Marjorie T. Scott

¼ cup butter or margarine
2/3 cup brown sugar
1 cup chopped nuts
3 tbsp. heavy cream

Melt butter in a saucepan over low heat. Stir in remaining ingredients. Spread over warm cake; place under broiler 2 to 5 minutes until bubbly and golden.

7-MINUTE FROSTING

2 egg whites
1½ cups sugar
5 tbsp. water
1½ tbsp. corn syrup
1 tsp. vanilla

Put into large double boiler or 2 qt. bowl and beat over boiling water for 7 minutes.

MAPLE VARIATION

Use ½ cup maple syrup instead of other liquid.

HINTS AND HELPS

Equal parts of water and skimmed milk, warm, will remove fly-specks from varnished woodwork or furniture, and make it look fresh.

By mixing enough flour to sulphur with a pint of water to give a golden tinge, and in this boiling three bruised onions, you can renovate your gilt picture frames.

If you would like to keep your pretty pillow slips longer, teach your family to turn over the pillow before lying down.

It is said that a small piece of camphor placed in a silver drawer will keep silver from tarnishing.

Sour milk added to the water with which oilcloth or linoleum is washed, gives it a luster like new. In fact any kind of milk is good.

* * *

NOTES

CONGO SQUARES

Aletha Whittall

2¾ cups sifted flour
2½ tsp. baking powder
½ tsp. salt
2/3 cup shortening
2¼ cup brown sugar (1 lb. package)
3 eggs
1 pkg. chocolate bits

Sift together flour, baking powder and salt. Melt shortening and add brown sugar. Mix well and cool slightly. Add eggs one at a time, beating well after each addition. Add dry ingredients, then chocolate bits. Pour into greased pan 10½ x 15½ x ¾. Bake at 350° for 25-30 minutes.

ICEBOX DROP MOLASSES COOKIES

Nellie Millen

⅓ cup shortening
½ cup sugar
½ cup molasses
1 egg
2 cups flour
¼ tsp. ginger
½ tsp. salt
¼ tsp. cinnamon
½ cup raisins
1 tsp. soda
½ cup water

Chill in refrigerator an hour or longer. Drop and bake at 375° for 8-10 minutes.

SOFT MOLASSES COOKIES

Kathryn C. Northway

½ cup molasses
½ cup sugar
½ cup shortening
¼ tsp. salt
1 scant tsp. ginger
½ tsp. cinnamon
½ tsp. vanilla
1 egg
½ cup sour milk
1 tsp. soda
1½ to 2 cups flour

Cream together molasses, sugar, shortening and spices. Add egg and vanilla. Put soda in sour milk and add to above mixture. Stir in flour. Drop on greased cookie sheet in desert spoonful. Bake in 375° oven for 10 to 12 minutes.

WHOOPIE PIES (Using Cake Mix)
Helen Lihatsh

1 pkg. fudge-cake mix and ½ cup flour
1 egg
⅓ amount of water called for (usually ⅓ cup)

Mix well. Drop by spoonfuls onto greased cookie sheet 1½ inches apart. Bake 10-12 minutes at 350° or until center oc cookie is springy to touch. Remove from pan and cool. Fill and put together in pairs.

FILLING

⅓ cup margarine, 1 cup confectioner's sugar, 1½ cups marshmallow creme. Blend together.

WHOOPIE PIES
Sheila Conrad

Cream together ½ cup shortening, 1½ cups sugar, and 1 tsp. vanilla. Beat in 2 eggs. Add ½ cup sour milk. Stir together ½ cup cocoa and ½ cup hot water. Add to first mixture. Sift 2¾ cups flour with 2 tsp. baking powder, ½ tsp. salt, 1 tsp. soda. Add to liquid. Drop by teaspoonfuls onto greased baking sheet. Allow room to spread. Bake at 350° for 10-12 minutes. If cookie flattens too much, add a little more flour.

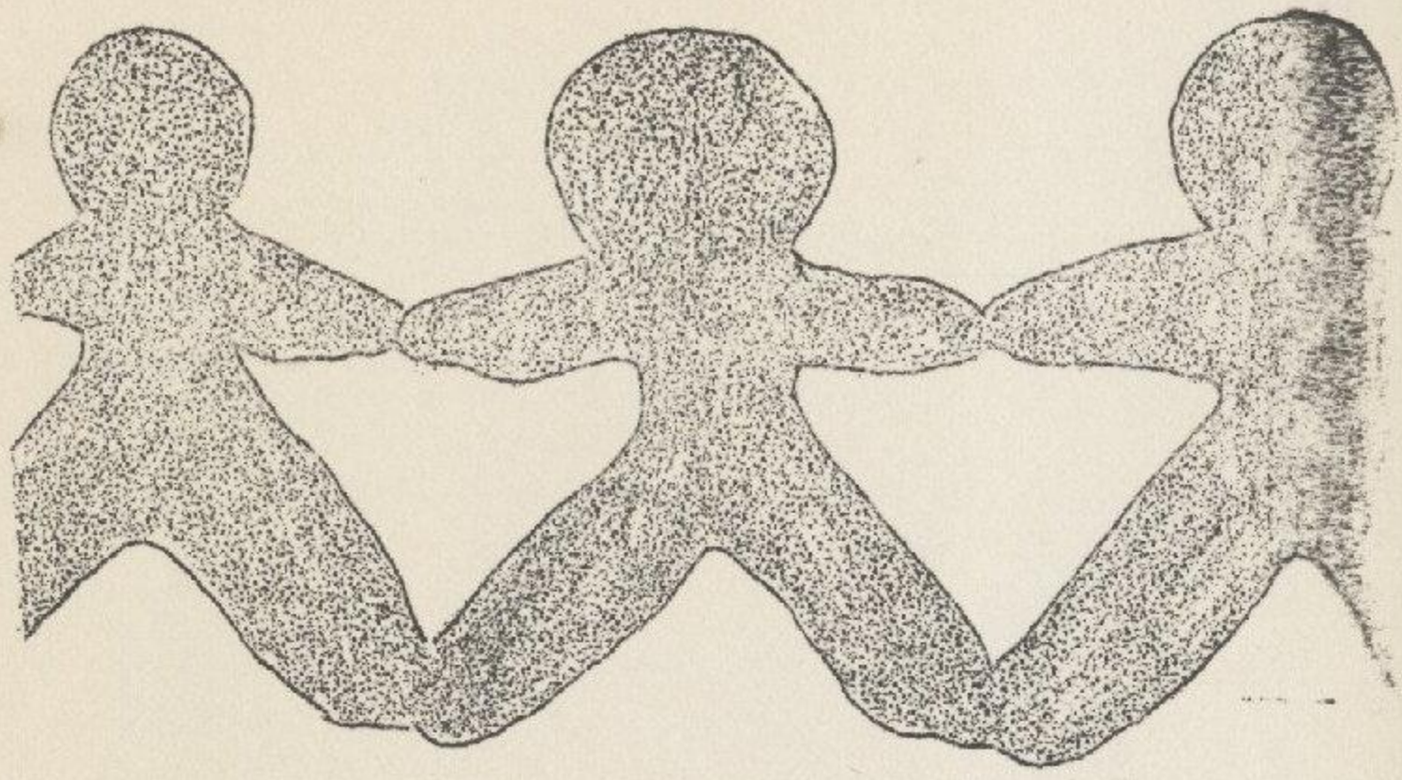
FILLING

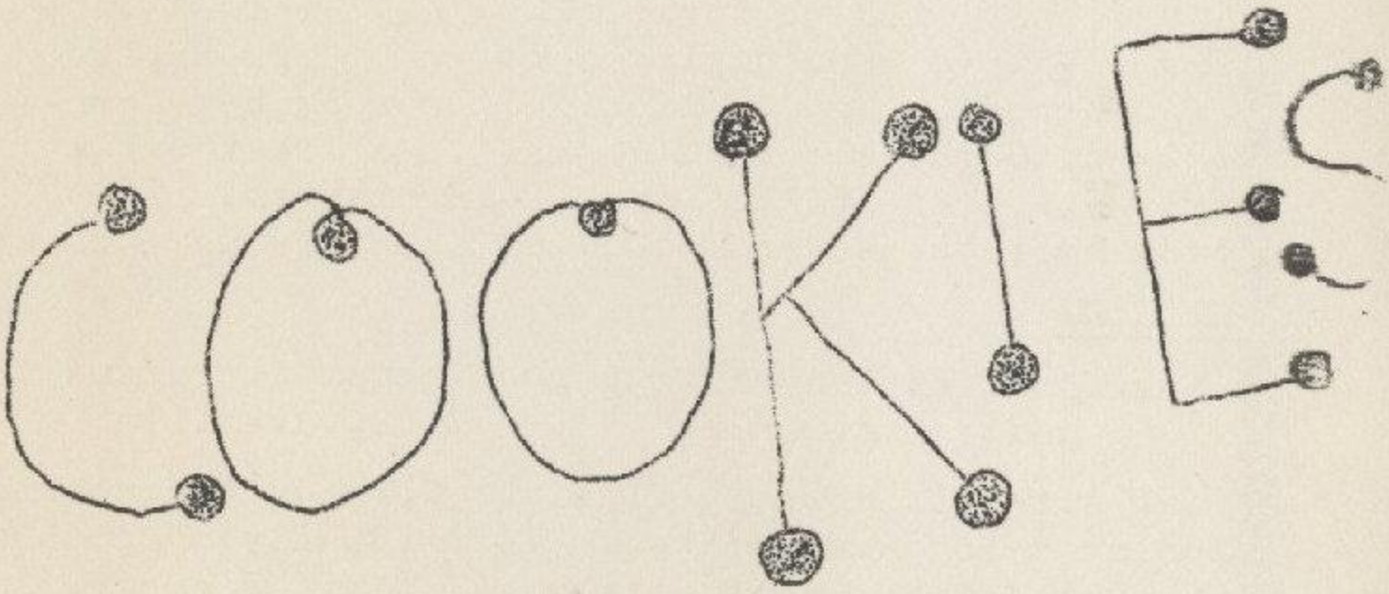
1 pkg. confectioner's sugar
½ cup white shortening
¼ cup hot water
1 tsp. vanilla

Beat with mixer until fluffy. Spread onto cookie. Making a sandwich of two. Individually wrapped they will keep indefinitely. Yield: 2 dozen.

* * *

To keep cookies from burning on the bottom, turn the baking pan upside down and bake on the bottom of the pan.

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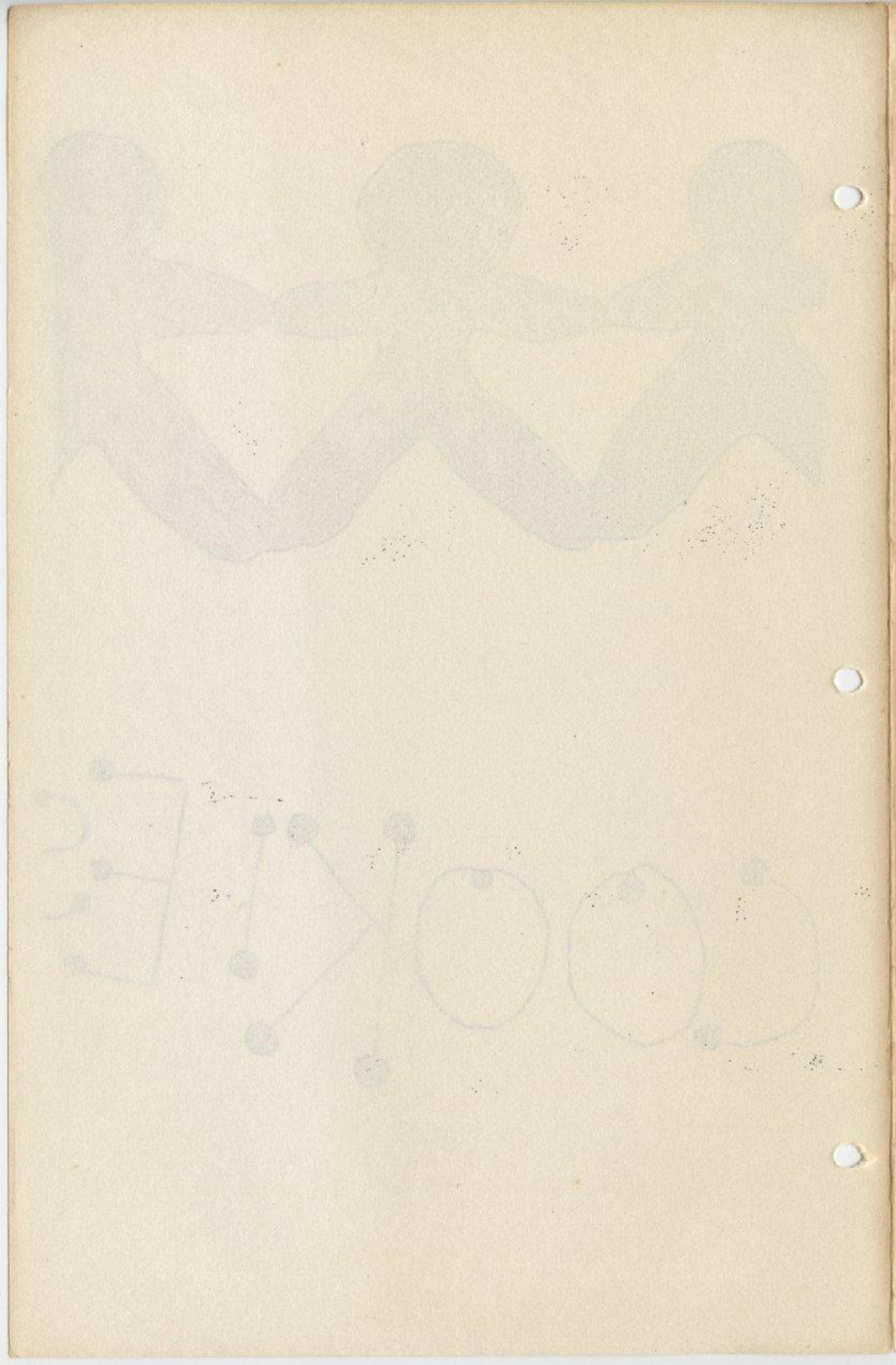


MOLASSES CREAM COOKIES
Nellie Millen

1 cup sugar
1 cup molasses
½ cup shortening
1 cup chopped raisins
1 cup sour cream
1 tsp. soda (in cream)
1 tsp. ginger
1 tsp. salt
1 egg

Flour to make stiff enough to drop on greased cookie sheet. Bake 8 minutes at 400°.

NUT SQUARES
Lillian LaBombard

Part I.

½ cup butter, crisco or oleo
1 cup sugar
1 egg white
1½ cups flour
½ tsp. salt
1 tsp. baking powder
½ tsp. vanilla
2 egg yolks

Beat egg white and yolks together. Mix in order given and spread on 9 inch pan.

Part II.

1 egg white (stiffly beaten)
1 cup brown sugar
½ tsp. vanilla

Mix together and spread over Part I.

Part III.

Spread 1 cup chopped nuts over meringue of Part II. Bake in moderate oven about 30 minutes. When cool cut in squares.

DATE BARS
Anna C. Bull

To the beaten yolks of three eggs add: 1 cup brown sugar and whites of three eggs beaten stiff. Fold in 2/3 cup flour, one tsp. baking powder, 1 cup walnuts and 2 cups dates cut fine. Bake in shallow pan in moderate oven. Cut in finger lengths and roll in confectioners sugar.

SCHOODIC COOKY
Blanche Guyer

1 egg beaten
1 cup white sugar
1 cup shortening (melted)
2 cups uncooked quick oats
1 tbsp. dark molasses
2 cups white flour
1 tsp. salt
½ tsp. baking powder
1 tsp. soda
1 tsp. cinnamon
1 tsp. vanilla
½ tsp. orange extract
1 cup raisins

Melt shortening and add to sugar. Add molasses and well beaten egg, vanilla and orange extract. Sift flour with soda, baking powder, salt and spice. Combine these with above mixture. Then add oats and raisins. Place spoonfuls of dough on a well greased pan and spread them some with a fork dipped in warm water. Bake at 350° for 12-15 minutes.

ORANGE OATMEAL COOKIES
Connie Elder

1 cup shortening
2 cups light brown sugar firmly packed
2 tbsp. grated orange rind
3 tbsp. fresh orange juice
2 cups sifted flour
1 tsp. soda
1 tsp. salt
2 cups oatmeal
1 cup raisins
½ cup chopped nuts

Drop onto greased pan and bake 12 min. at 350°.

OLD FASHIONED DROP COOKIES
Nellie Millen

1 cup shortening
2 cups sugar
2 eggs
1 cup sour milk
½ tsp. soda (in milk)
3 cups flour
1 tsp. salt
2 tsp. baking powder
1 tsp. vanilla
1 tsp. lemon extract

Beat until smooth. Drop by spoonful. Bake at 375° for 10 minutes or more for large cookies.

FUDGE BROWNIES
Edith Sausville

Melt 2 sqs. chocolate and 2 tbsp. butter in top of double boiler. Cool. Add 2 eggs beaten well with 1 cup sugar and ½ tsp. salt. Add 2/3 cup flour and 1 tsp. vanilla. Stir in ½ cup chopped walnuts. Bake 15 to 20 minutes in moderate oven in wax paper lined 7 or 8 inch square pan.

FUDGE SQUARES
Nellie Millen

3 tbsp. shortening
1 egg
1 tsp. vanilla
⅓ cup milk
1 tsp. baking powder
1 cup sugar
2 oz. melted unsweetened chocolate
1 cup flour
½ tsp. salt
½ cup chopped nuts

Bake at 375° for 25 minutes.

CHOCOLATE QUICKIES (No bake cookies)
Lillian A. Wing

Put the following in a heavy saucepan:

2 cups granulated sugar
½ cup milk
½ cup margarine
6 tbsp. cocoa

Mix well and bring to rolling boil. Boil until the mixture "hairs" when dropped from spoon. Take from heat and add at once:

2 cups coarse coconut
1 tsp. vanilla
2 cups oatmeal
Pinch of salt

Mix well. Drop by teaspoonful on waxed paper. Let set.

* * *

To freshen shredded coconut, soak it in sweet milk a few minutes before using it.

BUTTERSCOTCH CRUNCHIES (No bake cookies)
Dorothy T. Henderson

½ cup crunchy peanut butter
1 pkg. butterscotch bits
1 cup cornflakes

Place peanut butter and butterscotch bits in top of double boiler over hot water. Stir until melted and well blended. Mix in cornflakes and drop on waxed paper with a teaspoon.

CHOCOLATE FROSTED NUT SQUARES
Marjorie T. Scott

⅓ cup margarine
2/3 cup brown sugar
1 egg
2 tbsp. water
1 tsp. vanilla
1 cup flour
⅓ cup instant dry milk
⅓ tsp. salt

Mix ingredients in order. Bake in greased 9-inch pan about 15 minutes in moderate oven (350°). While hot, place ½ cup chocolate bits on top to melt. Spread the chocolate over the top and sprinkle with finely chopped nuts. Cut in 16 squares when cool.

BROWNIES
Connie Elder

2 sqs. chocolate melted
1 tbsp. butter melted
Add one cup sugar
1 tsp. vanilla
2 unbeaten eggs
¾ cup flour
1 tsp. salt
½ cup chopped nuts

Bake at 350° for 25 minutes. Should be sticky on top.

* * *

To fasten a food chopper securely, place a piece of sandpaper with the rough side to the table before tightening the screw.

HERMITS
Connie Elder

3 eggs
¾ cup shortening
½ cup walnut meats, broken
⅓ cup sweet milk
3 cups flour
1½ cups sugar
1 cup chopped raisins
1 tsp. cinnamon
1 tsp. cloves
1 tsp. soda
1 tsp. salt
Bake at 375° for 10 minutes.

CRUNCHY NUT COOKIES - Edith L. Sausville

1 cup white sugar
1 cup brown sugar (packed)
½ cup soft shortening
2 eggs
3 cups sifted flour
1 tsp. soda
½ tsp. salt
1 cup chopped nuts
1 tsp. vanilla
Heat oven to 375° (quick moderate). Mix thoroughly sugars, shortening, eggs, vanilla. Sift together flour, soda, salt and stir in. Add nuts. Shape 1 level tablespoon dough into balls. Place on ungreased baking sheet. Flatten with bottom of greased glass dipped in sugar. Bake 8 to 10 minutes. Makes 5 dozen.

PARTY COOKIES
Edith L. Sausville

½ cup soft shortening (half butter)
½ tsp. vanilla
¼ cup brown sugar
1 egg yolk
1 cup sifted flour
¼ tsp. salt
Mix together shortening, sugar, egg and vanilla. Sift together flour and salt and stir into first mixture. Roll into 1" balls. Dip in slightly beaten egg whites. Roll in finely chopped nuts. ¼ cup. Place about 1 inch apart on ungreased baking sheet. Bake 5 minutes at 375°. Remove from oven. Quickly press thumb gently on top of each cookie. Return to oven and bake 8 minutes longer. Cool. Place in thumbprints a bit of chopped candied fruit, sparkling jelly or tinted confectioner's sugar icing.

WAR TIME COOKIES
Nellie Millen

Mix together:
- ¾ cup shortening
- ¾ cup maple syrup
- 2 eggs
- 1 tsp. vanilla
- ¾ cup honey or karo syrup

Sift together:
- 2½ cups sifted flour
- 1 tsp. salt
- 1 tsp. soda

Combine both mixtures and add 1 cup shopped nuts, and 1 pkg. chocolate chips. These may need a little more flour if not thick enough. Drop by teaspoonfuls on greased pan. Bake at 375° 10-12 minutes.

APPLE BARS
Hazel Guyer

Sift together:
- 1 cup flour
- ½ tsp. soda
- ½ tsp. salt

Add:
- 1 cup light brown sugar
- ½ cup shortening melted (oleo)
- 1 cup quick oatmeal

Place one-half of mixture on bottom of greased 8 or 9 inch square tin. Slice 5 or 6 apples over this and sprinkle lightly with 1/3 cup white sugar. Spread the rest of mixture over apples. I press this down with glass, not too hard. It is easier to cut after cooking. Bake in 350° oven for 25-30 minutes.

CRISPY COOKIES
Aletha Whittall

- ¾ cup shortening
- 1 cup sugar
- 1 egg, well beaten
- ¼ cup maple syrup
- 2 cups sifted flour
- 1 cup grapenuts cereal

Mix well in order given and form into small balls. Press out with glass. Bake at 375° 12 minutes.

FILLED COOKIES

Hazel Guyer

2 eggs
2 cups sugar
8 tbsp. milk (sweet)
1 tsp. vanilla
2 tsp. baking powder
½ cup butter or crisco
1 tsp. salt
Flour to roll

FILLING

1 cup chopped nuts
2/3 cup water
1 tsp. lemon juice
2/3 cup sugar
1 heaping tbsp. flour
Raisins

Mix ground raisins, sugar, flour and water. Cook until thick. Put between cookies and bake.

DATE OATMEAL COOKIES

Maude A. Thompson

2 cups finely cut dates
1½ cups brown sugar (firmly packed)
1 cup hot water
1 tbsp. flour
1 cup sifted flour
1 tsp. baking soda
2 cups quick cook oats
¾ cup melted butter
1 tsp. vanilla

Combine dates, ½ cup brown sugar and 1 tbsp. flour. Add water; simmer 10 minutes or until thickened. Stir in vanilla. Combine remaining 1 cup brown sugar with 1 cup flour, baking soda and oats. Add melted butter gradually. Spread one-half oatmeal mixture in a greased 8 x 12 inch pan. Cover with date mixture then sprinkle with remaining oatmeal mixture. Pat with a spoon. Bake in a moderately hot oven, 375° for 20 minutes. Cool in pan, cut into 2-inch squares. Makes 24.

COCONUT KISSES

Edith L. Sausville

Whites of 2 eggs beaten stiff, one cup sugar added. Stir in one cup shredded coconut, 2 cups corn-flakes, 1 pinch salt and ½ tsp. vanilla. Drop rounded tsps. on greased tin. Bake in moderate oven until they are delicately browned.

BUTTERSCOTCH SQUARES

Bertha LaBombard

¾ cup broken nutmeats
1 cup dark brown sugar, packed
1 egg
¾ cup flour
1 tsp. baking powder
1 tsp. vanilla
Pinch of salt
¼ cup butter or margarine

Melt butter and stir in sugar; cook until melted. Cool. Stir in unbeaten egg, mix well. Sift dry ingredients together and add to butter, sugar and egg. Add vanilla and nuts. Bake in a greased, paper-lined square pan at 325°, 25 minutes. Cool in pan. Cut into squares and ice with the following: Melt 1 tbsp. butter, add 1 cup confectioner's sugar and enough thin cream to spread and vanilla to taste.

MY MOTHER'S BETTY BROWN'S

Norma Gray

2 cups rolled oats
1 cup flour
½ cup coconut
½ cup sugar
½ cup molasses, honey or maple syrup
1 tsp. soda
¼ lb. shortening
2 tbsp. boiling water

Mix dry stuff in large bowl. Add melted shortening. Mix soda in molasses (or whatever you use). Add hot water and stir until it froths. Mix with dry stuff. Drop from teaspoon. Bake at 325° about 10 minutes.

HOLIDAY NUGGETS

Connie Elder

¾ cup shortening
1 egg
2 cups sifted flour
½ tsp. salt
¾ cup golden or dark raisins
¾ cup sugar
1 tsp. grated lemon rind or Real lemon
1 cup coconut
½ cup candied fruit

Drop by teaspoons. Bake 350° for 15-18 minutes.

DATE REFRIGERATOR PINWHEELS

Lillian LaBombard

2 pkgs. pitted dates
1 cup water
1 cup chopped nuts

1 cup shortening
2 cups brown sugar (1 lb.)
4 cups sifted flour
3 eggs (well beaten)
½ tsp. salt
½ tsp. baking powder

Combine the dates, granulated sugar and water in saucepan and cook over low heat until thick. Remove from fire, add nuts and cool.

Work the shortening until fluffy and creamy. Add brown sugar, then the beaten eggs and mix well. Add the remaining ingredients sifted together and mix well. Cover and chill thoroughly. Divide the mixture into two or three parts and roll each out separately into a rectangle about ¼ inch thick. Spread each with the date filling and roll as for a jelly roll. Wrap in waxed paper and chill over night. Cut with sharp knife into slices about ¼" thick. Arrange on greased or oiled cookie sheet. Bake in moderately hot oven at 400° for 12 to 14 minutes. Makes about 5 dozen cookies. These travel wonderfully. I've even sent them as far as Japan.

FLORENCE ELDER'S GINGER COOKIES

1 cup sugar
1 cup molasses
4 tsp. soda
1 tsp. ginger
1 cup hot shortening
¾ cup boiling water
1 tsp. vanilla
Flour

Roll thick for soft cookies and thin for snappy kind. Bake 10-12 minutes in 375° oven.

DATE BALLS
Kathryn C. Northway

1 cup sugar
½ cup butter
1 cup dates, cut up
1 egg

Mix together and cook 10 minutes. Cool and then add:

2 cups rice crispies
½ cup nuts
1 tsp. vanilla

Roll in balls, about 1 tsp. in hand, then roll in confectioner's sugar.

BROWN EDGE COOKIES
Connie Elder

1 cup shortening, creamed with 1 cup sugar. Add 2 well beaten eggs, 1½ cups sifted flour, 1 tsp. salt, 1 tsp. baking powder. Beat well and add 1 tsp. vanilla. Drop size of marbles, well apart. Put nut meat in center of each. Bake 10 minutes at 375°.

JAM SANDWICH COOKIES
Sheila Conrad

½ cup shortening
½ cup sugar
1 egg
½ tsp. almond flavoring
1½ cups flour
½ tsp. salt
½ tsp. baking powder
¾ cup preserves

Blend first four ingredients. Combine flour, salt and baking powder. Add to first mixture. Spread half in greased 8 or 9 inch pan. Spread with preserves. Roll rest of dough on waxed paper the size of pan and place on top of preserves in pan. Bake at 350° for 25-30 minutes. Yield: 16.

DOWN EAST GINGER SNAPS

Connie Elder

¾ cup shortening
1 egg
2½ cup sifted flour
1 tsp. cinnamon
1 cup sugar
¾ cup molasses
1½ tsp. soda
1 tsp. ginger
1 tsp. salt

Drop by teaspoonful on baking sheet--wet bottom of glass, then dip in sugar. Press cookie out flat. Bate at 350° for 15 minutes.

OLD FASHIONED SUGAR COOKIES

Ruth Elder

This recipe is one Mrs. Elder copied verbally from her grandmother. It is very good!

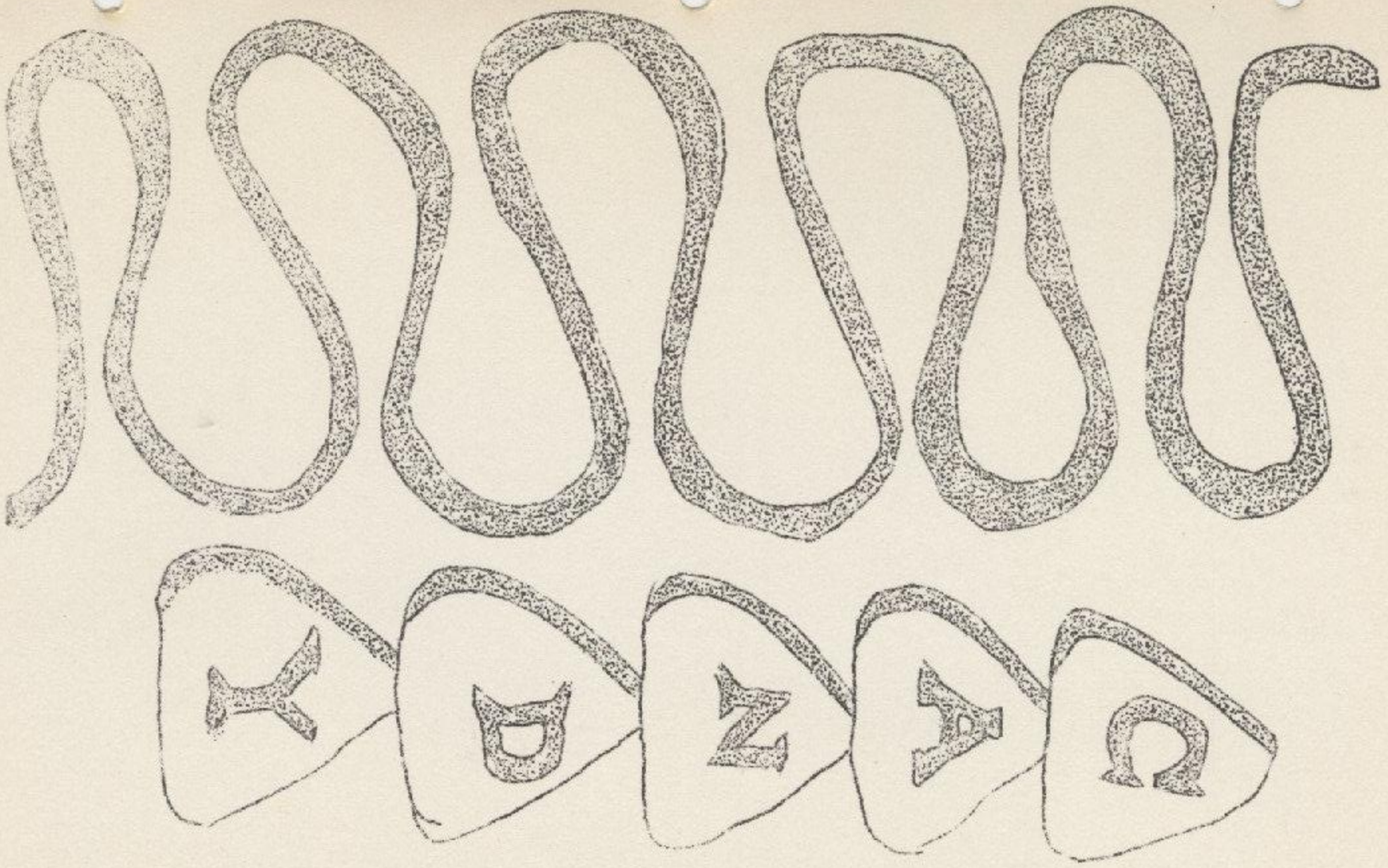
5 cups flour
1 heaping tsp. soda
2 tsp. cream of tartar
1 tsp. salt
2 cups sugar
2 eggs, slightly beaten
1 tsp. vanilla
1 cup vegetable shortening (melted)
1 cup sweet milk
2 tsp. nutmeg

Mix all dry ingredients in large bowl. Make indentation in middle and pour into this the eggs, shortening, and milk. Mix well. Put about one-fourth of mixture on well floured board and roll to one-fourth inch thick. Cut in any desired shape. Place on lightly greased baking sheet, sprinkle with sugar and bake in 425° oven about 8 minutes. These are very good for filled cookies. Before baking, place a tsp. of jam, jelly, date or raisin filling in the middle of a cookie and place another cookie on top. Press down the edges with a fork and bake about 10 minutes.

A FORMULA FOR A CHEMICAL PLANT

In 1929 this was known as a depression plant.

Place 2 pieces of coal or clinkers in a fancy flower bowl. Around them put 6 tbsp. salt, 6 tbsp. water, six of bluing and 2 of ammonia. For three days repeat the salt and water and at the very last, add dots of food coloring in color or colors you desire. After plant is completed, be sure not to jar and after it starts to grow, do not move.



CANDY APPLES

The Fogg Children

Makes enough glaze for 8 medium apples.

8 eating apples
2 cups sugar
2/3 cup light corn syrup
½ tsp. cinnamon extract
Red food coloring
1 cup water

Wash apples; dry; remove stems. Insert wooden stick in stem end. Blend sugar, corn syrup and water in medium size saucepan; cover; bring slowly to boiling point. Uncover and boil rapidly without stirring, until one teaspoon syrup separates into hard brittle threads in cold water (300° on candy thermometer). Remove from heat; add flavoring and coloring to tint syrup. Tip saucepan to form deep well of syrup; dip apples, one at a time. Hold over pan to let syrup drip off. Place on lightly greased pan.

PEANUT BRITTLE

Arlene Fellows

1½ cups sugar
1 cup hot water
Pinch of soda
1/8 tsp. cream of tartar
Pinch of salt
½ cup shelled peanuts

Stir the sugar, water, cream of tartar and salt together until dissolved. Set on stove and boil gently without stirring or moving the pan until syrup turns straw color. Add the soda. Put the nuts into a greased pan and when the syrup is ready, pour it over the nuts and allow to cool.

POP CORN BALLS

Blanche Guyer

4 qts. popped corn
1 cup sugar
½ cup water
12 tbsp. molasses
1 tsp. butter
½ tsp. salt
1 tsp. vinegar

Boil until a few drops harden in water. Pour over corn and mix thoroughly. Form into balls.

PINOCHE
Connie Elder

2 lbs. light brown sugar
¼ lb. oleo or butter
1 cup milk
½ tsp. salt

Mix together and boil until it forms a soft ball in cold water. Add 1 tsp. vanilla and ½ cup chopped nuts. Stir hard until cool. Put in pan which has been buttered and cut in squares.

MARSHMALLOWS
Norma Gray

1 box Knox Gelatine
16 tbsp. cold water
4 cups sugar
12 tbsp. hot water
½ tsp. vanilla
Pinch of cream of tartar

Put sugar and cold water in saucepan. Boil until it threads. Soak gelatine in hot water. Add sugar mixture to gelatine mixture and beat with electric mixer until white, light and fluffy. Pour into pan and cut when cool. Roll in coconut if you like.

DIVINITY FUDGE
Lillian LaBombard

2½ cups sugar
½ cup water
1 tsp. vanilla
½ cup white karo syrup
2 egg whites
¾ cup broken walnuts

Mix sugar, syrup and water and boil until the mixture will form a ball between the fingers when dropped in cold water. Beat the egg whites stiff. Pour half the boiling mixture over the stiffly beaten egg whites beating constantly. Return the remaining half of mixture to stove and boil until when dropped in cold water it forms a hard ball. Then remove from stove and pour slowly into the first half, beating constantly. Beat well, add walnuts and vanilla and pour into buttered pan. When cold cut in squares.

CHOCOLATE FUDGE
Marjorie T. Scott

8 sq. baking chocolate
2 cups white sugar
1½ cups milk
2 cups brown sugar
Dash of salt

Mix chocolate and milk in large saucepan. Heat until chocolate melts. Add the sugar and salt. Bring to rapid boil and cook to 238° or until a soft ball is formed in cold water. Remove from heat and add ¼ lb. butter, ¼ tsp. vanilla. Cool to 110° or lukewarm. Beat and add nuts, fruit or marshmallows. Put in buttered pan and cut into squares. I use old ice cube trays for fudge.

FIVE MINUTE FUDGE
Arlene Fellows

1 cup white sugar
1 cup brown sugar (firmly packed)
½ cup evaporated milk
1 cup peanut butter
1 cup marshmallow fluff
½ cup nuts (optional)

Grease pan, measure peanut butter and marshmallow into 2-cup measure. Put white and brown sugar and milk into saucepan. Time for five minutes from the time it is put on the fire. Take from fire and add nuts, peanut butter and marshmallow. Stir until all is well mixed, then put in pan to cool.

CHOCOLATE FUDGE
Lillian Bailey

4 cups sugar
16 large marshmallows
1 lg. can evaporated milk
¼ lb. margarine or butter

Mix all ingredients together. Bring to a boil. Stir constantly and boil for five minutes. Remove from fire and stir in 1, 12 oz. package, chocolate bits, 2 tsp. vanilla and nuts if desired. My third graders have made hundreds of pounds of this. One of their variations that was pretty, tasty and popular was a wintergreen flavored pink confectionary sugar icing.

MOLASSES TAFFY

Helen Fogg

1½ cups molasses
¾ cup sugar
2 tbsp. butter
2 tsp. cider vinegar
1 tsp. lemon extract

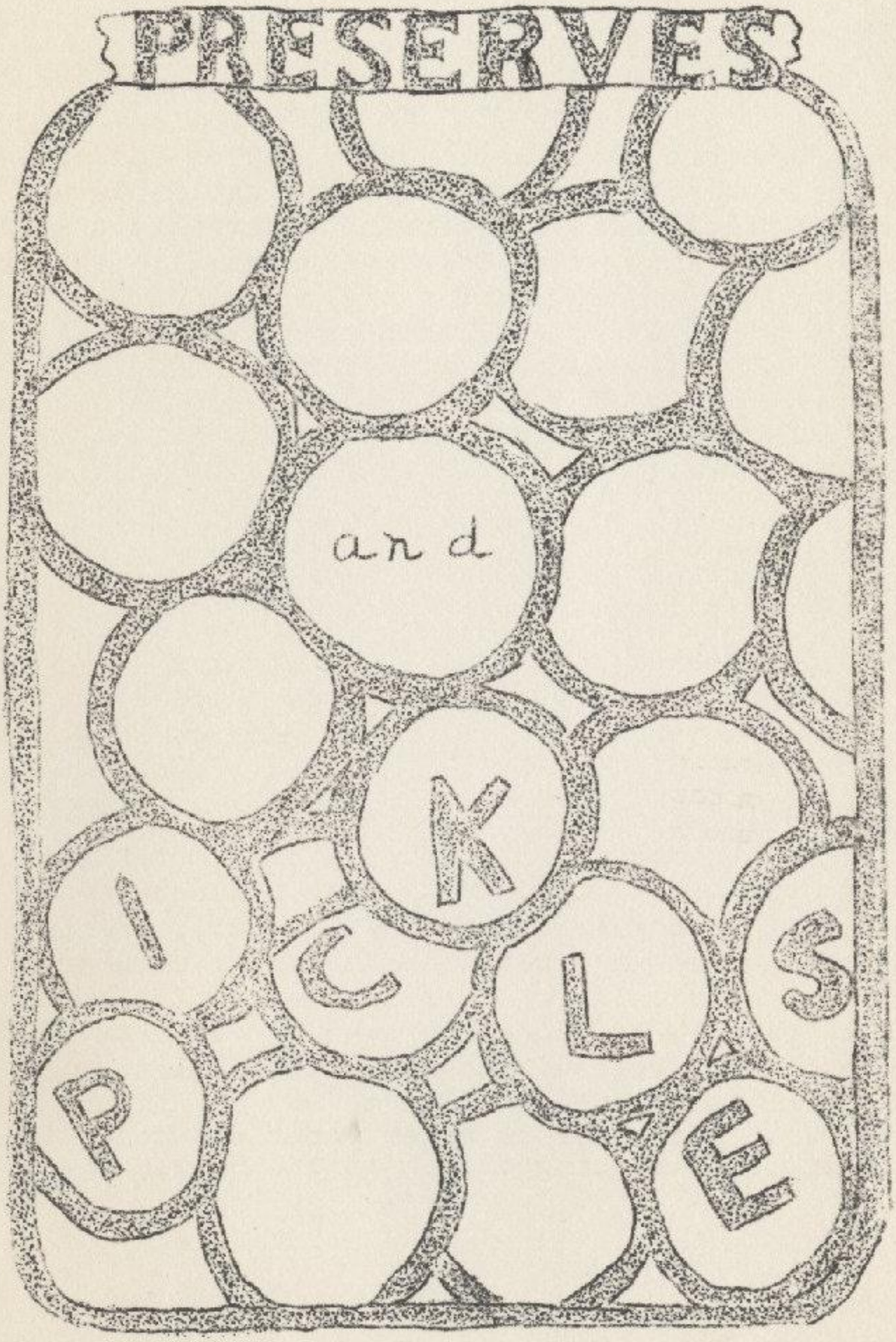
Mix together, molasses, sugar, butter and vinegar, Cook slowly, stirring constantly until mixture boils. Boil slowly, stirring constantly toward end of cooking, to 260° (or when small quantity dropped into cold water forms a hard ball). Remove from heat; add lemon extract. Pour into greased pan; when cool enough to handle, grease hands; pull taffy until light in color. Stretch in long rope; cut in small pieces. Makes one pound.

TOFFEE CANDY

Arelene Fellows

1 cup butter
1 cup granulated sugar
1 tbsp. white corn syrup
3 tbsp. water
1½ cups chopped nuts
6 oz. package chocolate bits

Butter a 9-inch square pan. Melt 1 cup of butter in 2 qt. sauce pan and stir in sugar gradually. Add syrup and water. Cook over moderate heat stirring occasionally to 290° or until brittle when dropped in water. Add 1 cup of nuts and cook 3 minutes more stirring constantly. Pour into pan. Melt chocolate over hot water. Coat one side of toffee with half of chocolate. Sprinkle with nuts. Allow to set until chocolate is set. Flip over on waxed paper and coat other side with remaining chocolate and nuts.


PRESERVES
and
PICKLES

MOM'S OLD FASHIONED PICCALILLI
Edith L. Sausville

(Spiced just as we like it)...10 qt. pail of firm green tomatoes, 4 or 5 large onions. Wash tomatoes, dig out dark spots, peel onions. Slice tomatoes and onions in uniform slices about ¼ in. thick. You will have one large pan full. Cover with salt and let stand overnight. Rinse and drain thoroughly. Add 1 qt. water, ½ qt. vinegar and bring to boil. Drain again. Return to stove and add 1 qt. vinegar, ½ qt. water, 1 lb. brown sugar, 1 cup white sugar, and one heaping teaspoon each of cinnamon, cloves and allspice. Cook until tender, being careful not to burn.

DILLED GREEN BEANS
Norma Gray

3 lbs. green beans (approx. 9 cups)
2 cups vinegar
2 cups water
¼ cup salt

Wash beans, snip ends. Pack into clean 1 pt. jars to within an inch of top. Add a head of dill to each jar. Combine water, vinegar and salt in a saucepan. Heat to boiling. Pour over beans to within ½ inch of jar top. Place lid according to manufacturer's instructions. Process in boiling water bath for 5 minutes. Seal and store. Yummy anytime! (From a pickle book given to me by Jean Sibley).

BEET PICKLE
Blanche Guyer

½ cup vinegar
½ cup water
1 tsp. mustard
½ cup sugar
1 tsp. salt

Mix all together and bring to the boiling point. Pour over the cooked beets which have been packed in jars. Put in processor and bring to the boiling point.

PICKLED PEACHES
Connie Elder

10 lbs. peaches pared
1½ pints vinegar
1 oz. whole cloves
4½ lbs. white sugar
1 oz. cinnamon stick
A little mace if desired
Few whole spices

Put all in kettle except peaches. Bring to a boil. Add few cut peaches at a time. Cook until tender, not mushy. Cook more peaches until all are done. Put in jars, cover with syrup and seal. Good with meats or hash.

CHILI SAUCE
Kathryn C. Northway

18 ripe tomatoes
2 green onions
6 large onions

Peel tomatoes after hot water bath. Slice onions fine, seed peppers and cut fine. Cook these together until soft.

1 cup sugar
2 tsp. salt
1½ cups vinegar
½ tsp. each, cinnamon allspice, nutmeg, cloves

Mix last ingredients well and heat. Pour liquid into tomatoes and cook slowly until it thickens. Let cool. Put in jars and seal. Note: Do not process and always seal cool.

"POTTSVILLE PICKLES"
Sue Hadlock

Grind: 3 pints ripe tomatoes, 2 bunches of celery 3 pints green tomatoes, 1 qt. onions, 2 peppers (1 green and 1 red) and 1 small cabbage. Cover with water and a cup of salt. Let stand over night. Drain. Cook for 3 or 4 hours in: 3 pints sugar, 3 pints vinegar, ½ tsp. cinnamon and ½ tsp. cloves. Seal while hot in sterilized jars.

SWEET CUCUMBER RELISH

Esther Horton

3 qts. large cucumbers peeled and seeds out
6 large onions
3 peppers

(Sprinkle ½ cup salt over and let stand 3 hours. Drain and rinse)

Grind vegetables and add 3½ cups sugar, 1 pint vinegar, 1 tbs. tumeric, 15 whole cloves, 1 tbsp. mustard seed, 1 tbsp. cinnamon. Green food coloring may be added. This is very good and the large cucumbers may be used this way.

SWEET HOT DOG RELISH

Blanche Guyer

½ peck ripe tomatoes
½ peck green tomatoes
6 green sweet peppers
2 hot peppers
12 small onions

Grind green tomatoes, onions and peppers. Cut up ripe tomatoes. Mix all together and add ½ cup salt. Let stand overnight. Drain and add 1 qt vinegar, 4 cups sugar, ¼ box cinnamon and 2 tbsp pickling spice (tie spice in bag). Cook 1 hour.

GOLDEN GLOW PICKLES

Janet H. Thompson

Peel and take seeds out of ripe cucumbers. Cut in quarters and put into cloth bag, sprinkling each layer with salt. Let stand over night. Drain in the morning. For each 20 qts. of cucumbers, before draining, cook in 1 pt. vinegar and 2 qts. water until clear and tender, not mushy. Drain again. Prepare a pickle of 2 qts. vinegar, 5 lbs. sugar 4 tbsp. tumeric, 3 tbsp. whole cloves in spice bag and 3 tbsp. prepared mustard. Bring pickle to a boil. Add drained, cooked cucumbers and bring to a boil again. Seal hot in sterile jars.

TOMATO JUICE IN QUANTITY

Mildred Derby Hoyt

Fill 20 qt. canner with raw, cut-up unpeeled tomatoes. Stew until well cooked. Strain through sieve. Meanwhile, boil in water to cover.

1 qt. cut up onions
2 bunches celery
6 green peppers
1 qt. parsley
1 tbsp. whole cloves
½ tsp. pepper

When cooked tender, sieve and add to tomato juice. Add 1 cup (or more if you like) sugar and salt to taste. Boil up and can in sterile jars.

RHUBARB MARMALADE

Bertha LaBombard

Mix together and soak overnight, 7 lbs. rhubarb, 6 oranges, (rind of 3 oranges and peel other 3), 5 lbs. white sugar and 1 lb. walnuts. Boil slowly for about 1½ hours or until the desired thickness. Pour into sterile jars and seal.

ENGLISH MINCEMEAT

Connie Elder

1 lb. seeded raisins
3 lbs. apples after they are peeled and cores out
1 tsp. salt
1 lb. currants
1 lb. sugar
1 lb. suet
1 tsp. nutmeg
Juice & rind of 1 orange
¼ lb. citron

Chop suet fine and use the coarser chopper for rest. Does not need cooking if used soon. Keep cool.

GOLDEN GLOW PICKLES
Connie Elder

6 qts. diced ripe cucumbers
1 dozen onions
6 green peppers
2 red sweet peppers (for color)
½ cup salt

Mix all together and let stand over night. Then cook in 1½ qts. vinegar, 7 cups sugar, ¼ cup mustard seed, 2 tsp. tumeric powder, until tender and clear. Seal in hot sterile jars.

PICKLED CRAB APPLES
Mary Sanborn

1½ lb. crab apples
¾ cup sugar
1 cup vinegar
½ stick cinnamon
¾ tsp. whole cloves

Boil together until it thickens like syrup. Add apples and boil 20 minutes. Seal in hot jars.

SWEET ICICLE PICKLES
Elsie Wendlandt

1. 2 gal. pickling cucumbers, whole or cut lengthwise. 2 cups salt to 1 gal. boiling water. Cover pickles with hot water and let stand for one week.
2. Drain. Cover with boiling water and let stand for 24 hours.
3. Drain. Cover with boiling water to which has been added a lump of alum the size of a walnut. Let stand for 24 hours.
4. Drain. Boil the following:
   2½ qts. vinegar
   8 pts. sugar
   Handful of pickling spices

Pour this mixture over pickles. Repeat--boiling same vinegar 4 mornings and pouring over pickles again. These pickles can be kept in open crock or put into sterilized jars. Rubber rings are not necessary.

RIPE CUCUMBER PICKLE

Mary Sanborn

7 lb. of fruit
3½ lb. of sugar
1 pt. of white vinegar
½ tsp. oil of cloves
½ tsp. cinnamon
1 cup maraschino cherries and juice

Cut cucumbers in 1 inch pieces. Soak over night in 4 qt. of water in which ½ cup salt has been dissolved. Drain and cook in clear water until tender (test with toothpick). Pieces should be transparent. Make syrup of other ingredients. Drain fruit, add syrup and bring to near boiling point. Stand overnight. In morning heat and place in glass jars and seal. Make sure not to overcook at anytime as the fruit will become mushy.

GARDEN SPECIAL

Arlene Gerstenberger

1 qt. celery
1 qt. onions
6 sweet peppers
4 qt. red tomatoes
2 tbsp. sugar
2 tbsp. salt
1 qt. water

Cut into pieces, celery, onions and peppers. Add water, sugar and salt. Boil for 20 minutes. Then cut up tomatoes. Bring all to a boil. Pack in jars. Process 20 minutes in hot water bath or 10 minutes at 5 lbs. pressure in pressure cooker.

DILL PICKLES

Alice Richardson

1 qt. vinegar 2/3 cup salt 2 qts. water

Select fresh green cucumbers of desired size. Sterilize jars. Wash cucumbers and pack into jars with four or five sprigs of fresh green dill to the jar. Bring brine to a boil and pour over cucumbers. Seal at once.

GREEN TOMATO MINCEMEAT

Sheila Conrad

1 peck green tomatoes	2 tbsp. salt
4 qts. apples (chopped)	2 tbsp. allspice
2 lbs. brown sugar	2 tbsp. cinnamon
1 lb. granulated sugar	2 tbsp. cloves
2 lbs. raisins	2 tbsp. nutmeg
1 cup suet	1 lemon

Grind tomatoes, drain. Then pour boiling water on tomatoes to cover. Let set 15 minutes. Drain again. Add all other ingredients. Cook slowly for two hours. Seal in hot jars.

SOUR PICKLES

Connie Elder

Pack small cucumbers in quart jar. Add 1 tsp. sugar, 1 tsp. salt and 1 tsp. dry mustard. Pour cider vinegar over all to fill jar. Shake well. Seal, let set one week or more before eating.

SOUR PICKLES

Dorothy H. Pitman

Wash and dry thoroughly pickling sized cucumbers. Pack tightly into quart jars. Add 1 tsp. salt & dry mustard. Fill jar with uncut vinegar. Seal and shake. Read to eat in 3-4 days or will keep all winter.

APRICOT MARMALADE

Mary Sanborn

2 lbs. dried apricots soaked 48 hours in 4 qts. water. Boil 1 hour and strain. Add 6 lbs. sugar and cook until thick. Stir most of the time while cooking as they burn very easily.

PICKLE RELISH

Mary Sanborn

2 heads of cabbage)
8 green peppers)
12 onions)
10 carrots)

Grind with food chopper, using medium knife. Sprinkle with ½ cup salt and let stand 2 hrs. Drain very dry.

Add: 3 pints vinegar, 6 cups sugar, 1 tbsp. celery seed, 1 tbsp. mustard seed. Mix together well and seal in jars. DO NOT COOK.

RIPE CUCUMBER PICKLE

Blanche Guyer

4 lbs. ripe cucumbers, peeled and seeds scooped out. Sprinkle with a little salt; let stand overnight. Rinse well and drain. Add water to cover (to each qt. of water add 2 tsp. alum, either powdered or crystals) boil in this until tender; drain, rinse well and drain again. Make syrup of 1 pt. vinegar, 1 cup white sugar, 1 cup brown sugar, 1 tsp. whole cloves, 1 tsp. cinnamon bark. Pour over cucumbers and simmer a few minutes. Seal in sterilized jars. (½ bu. cucumbers requires about 2 qts. vinegar.)

MINCEMEAT

Mrs. D. J. Lacoss

Meat--3 pts. chopped
Apple--5 pts. chopped
Sugar--5 lbs. brown or maple
Molasses--1 qt.
Raisins--2 lbs.
Butter--1 lb.
Cloves--2 tbsp.
Cinnamon--2 tbsp.
Nutmeg--2 tbsp.
Lemons--3, grated rind and juice

Cook slowly two hours. Seal in jars while still hot.